

FIG. 1A

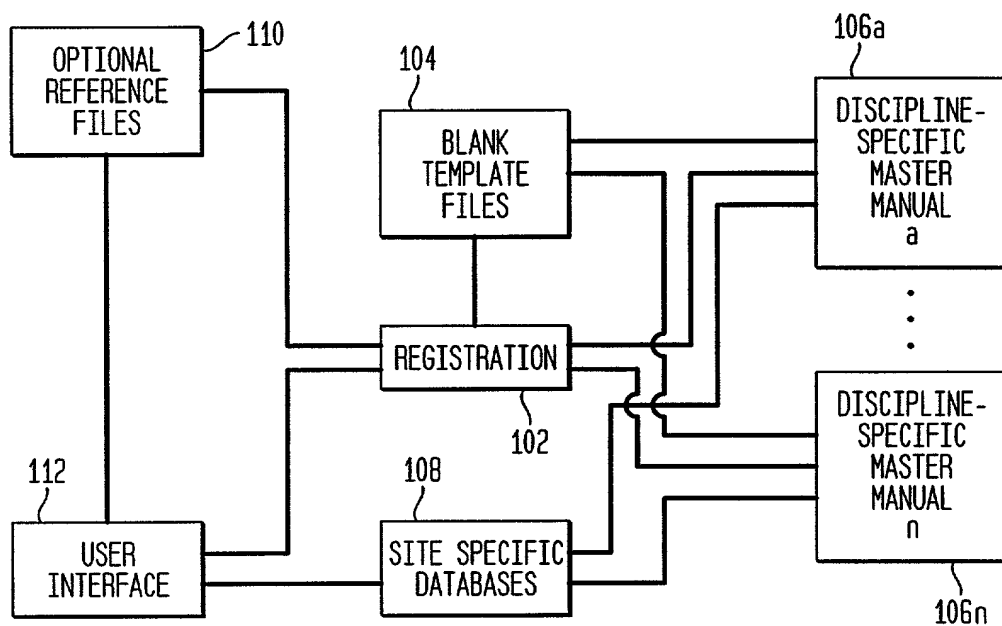
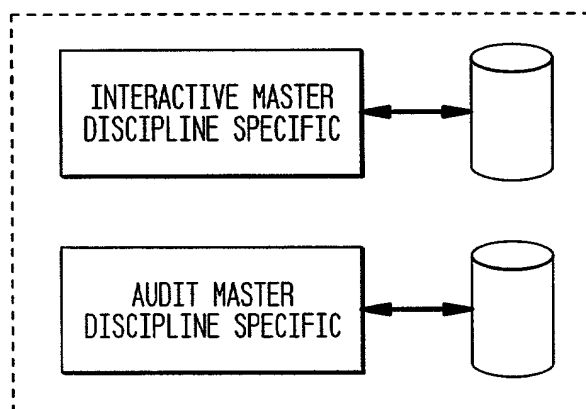


FIG. 1B



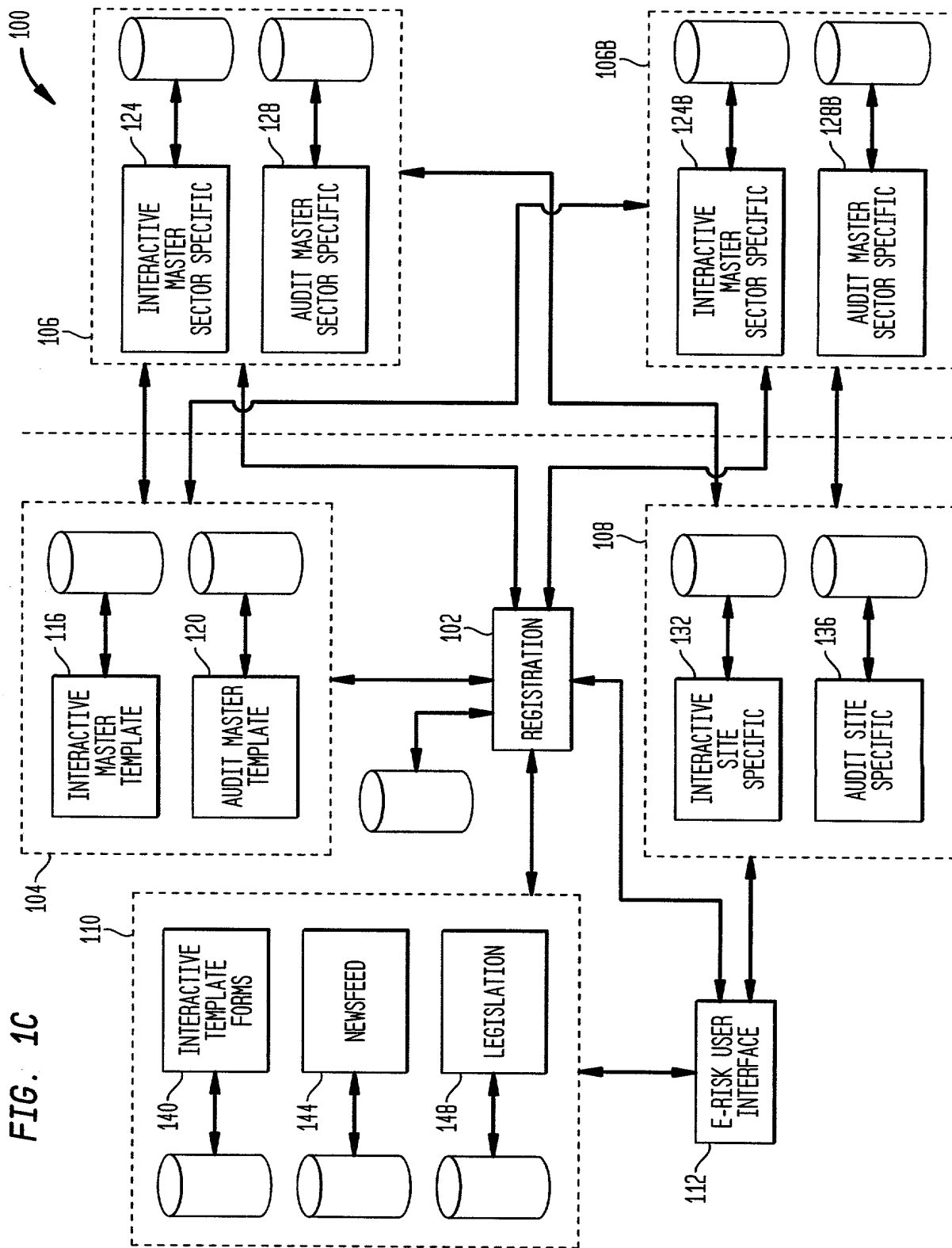


FIG. 1D

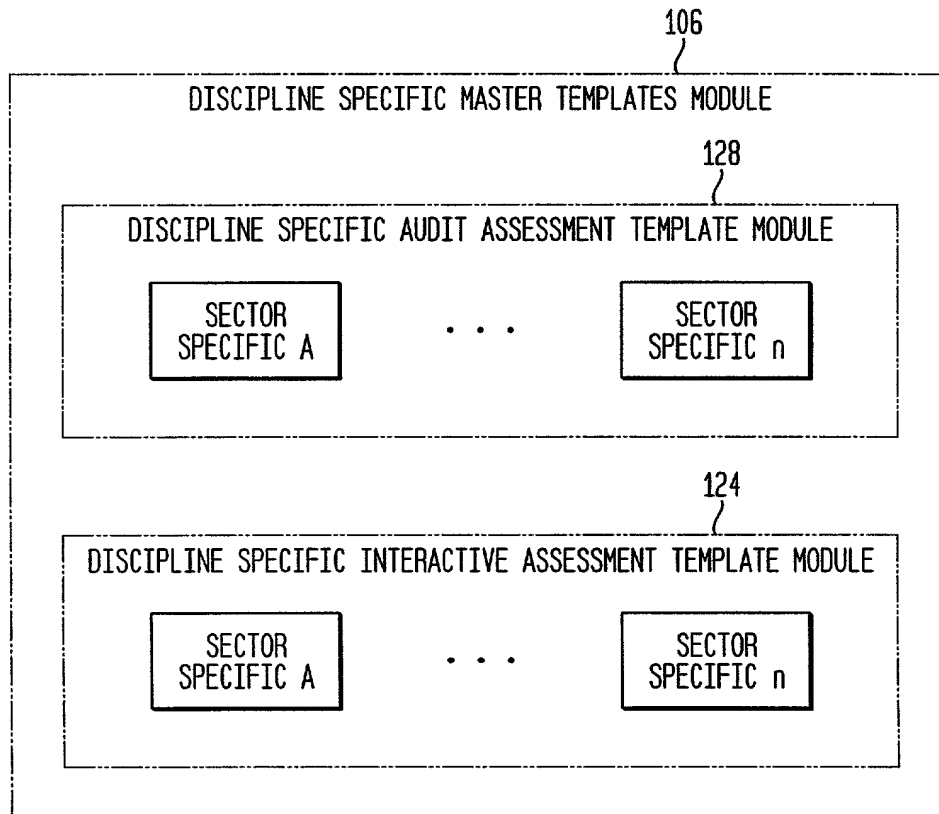


FIG. 1D

FIG. 1E

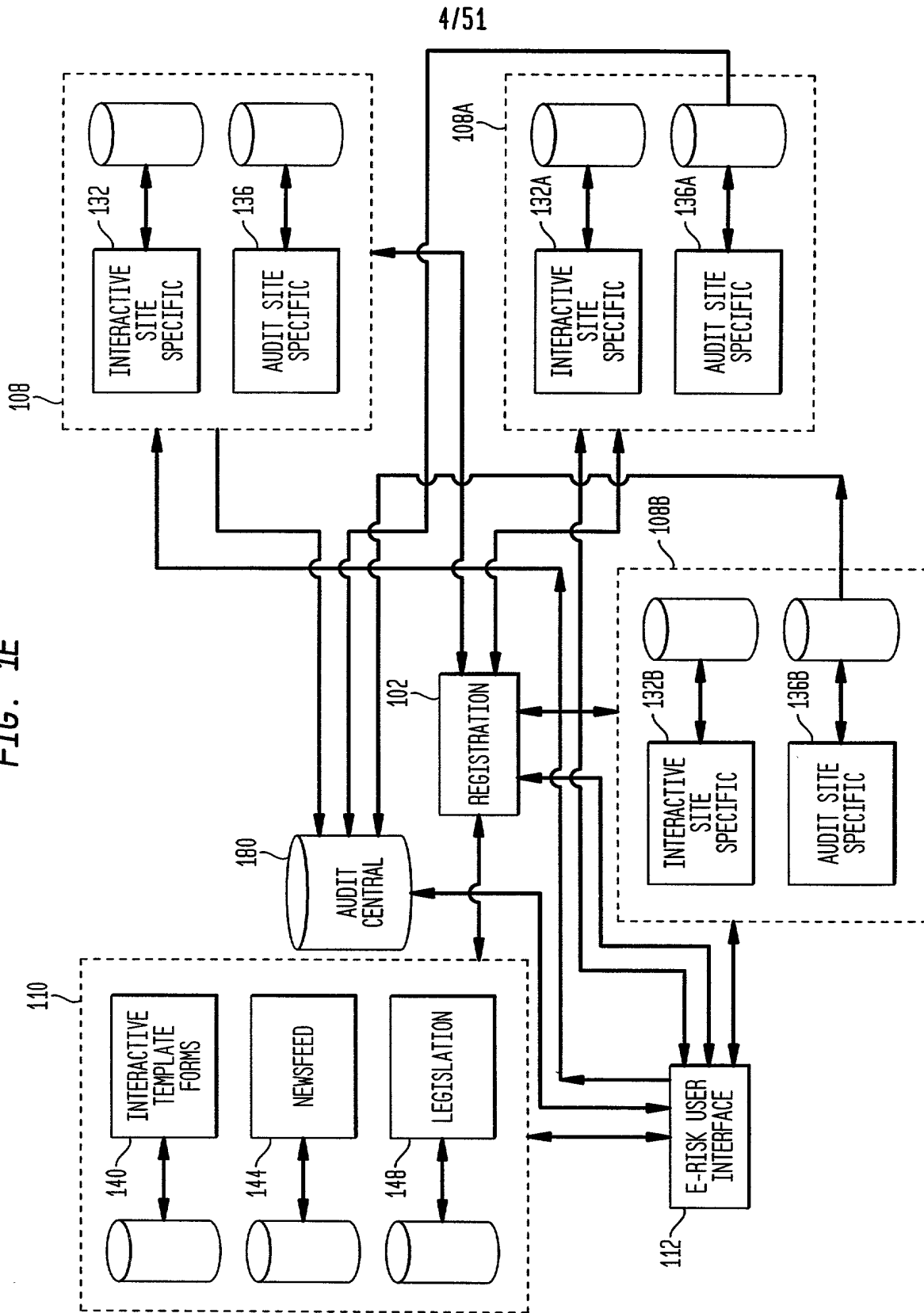


FIG. 1F

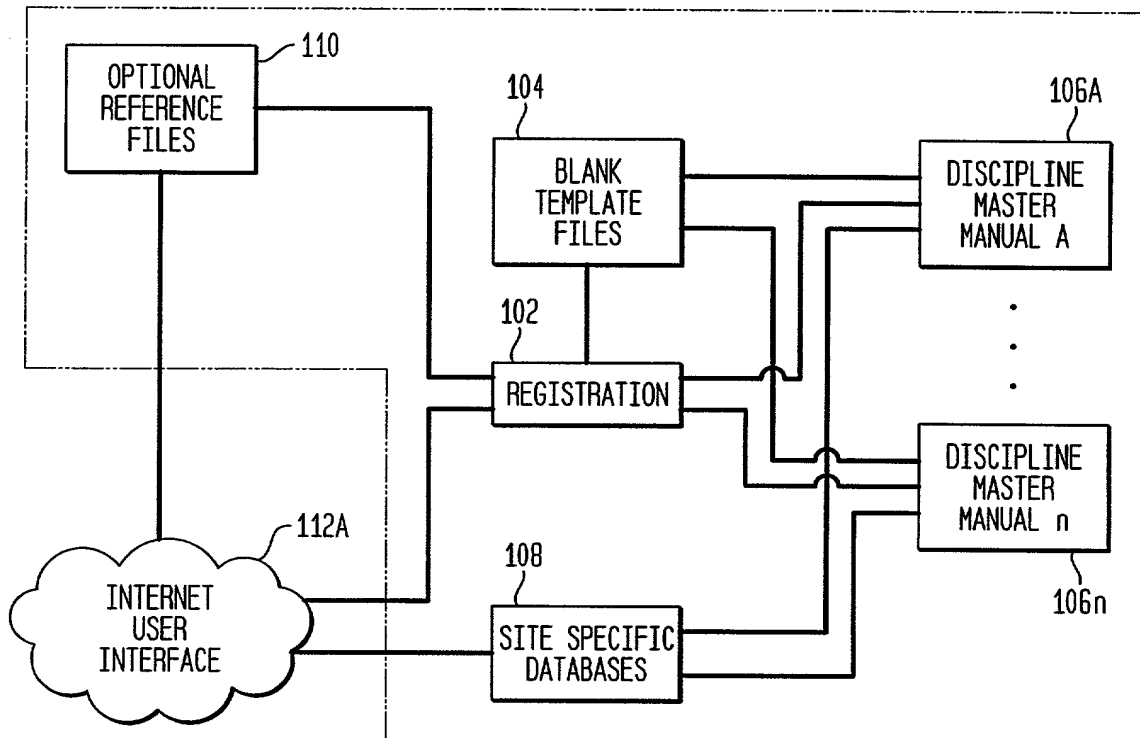


FIG. 1G

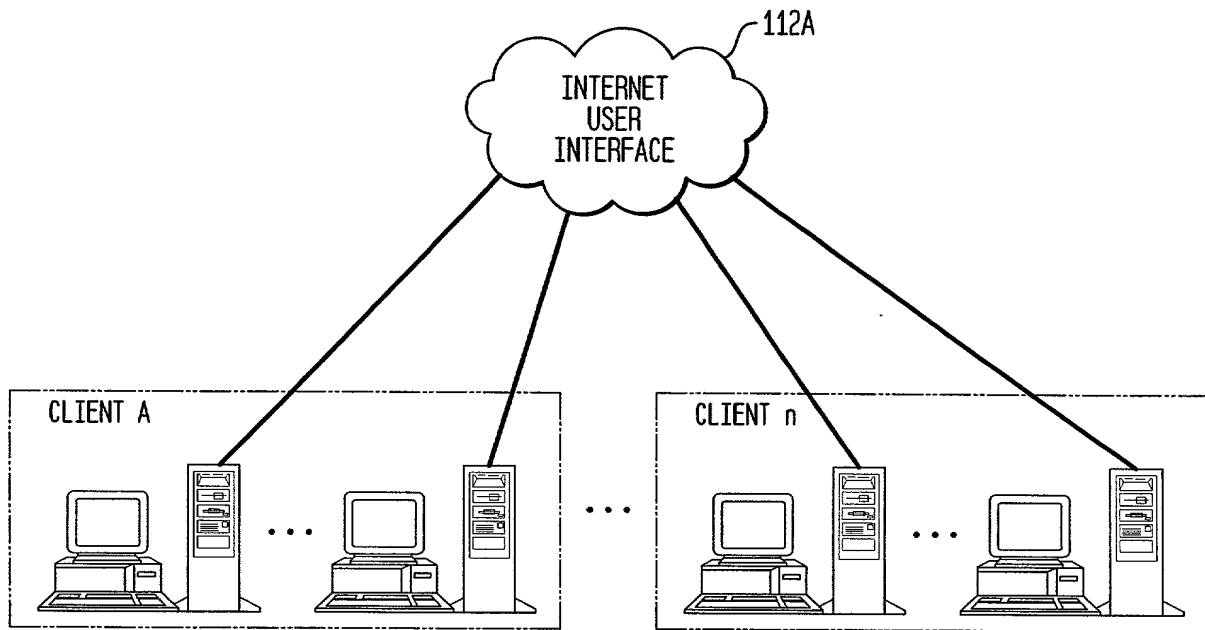


FIG. 1H

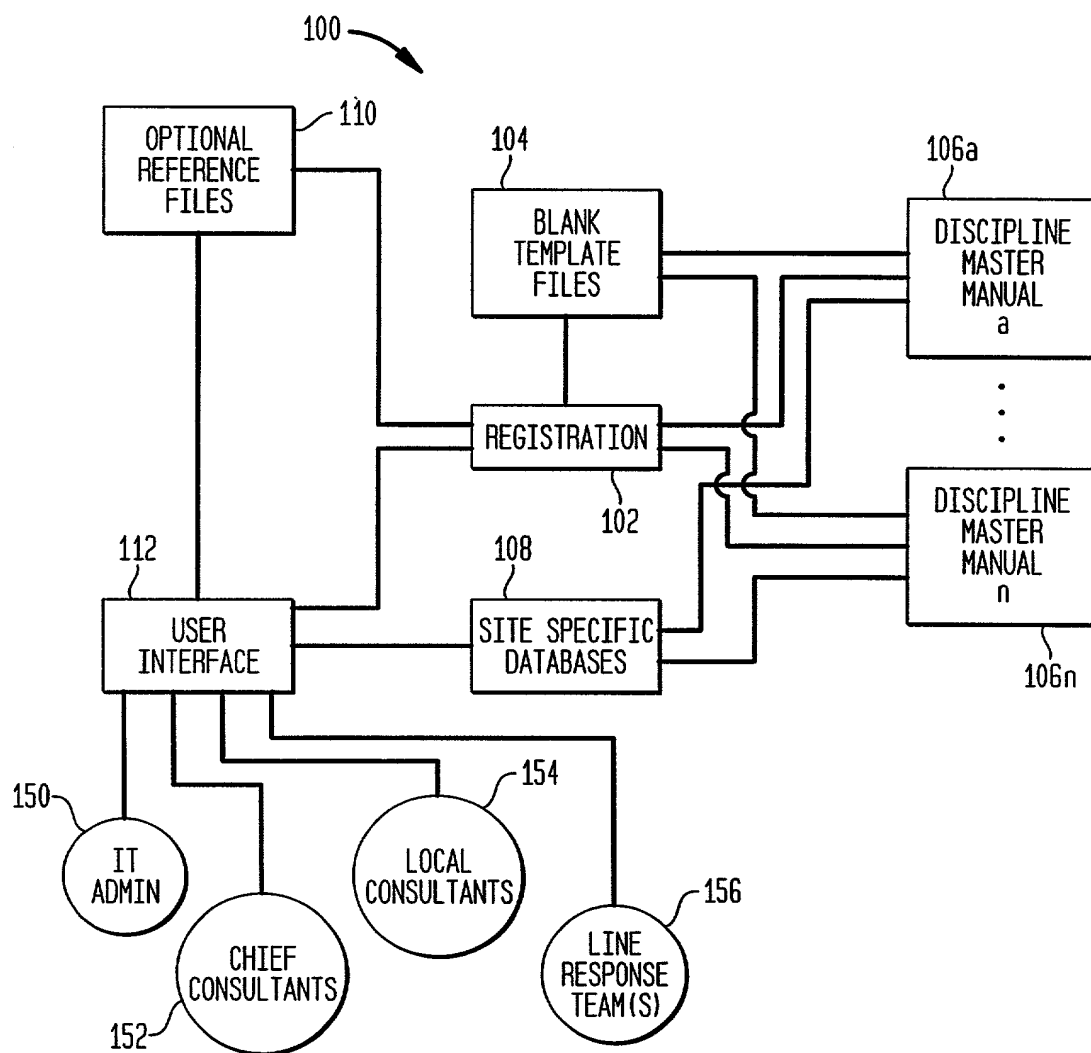


FIG. 1I

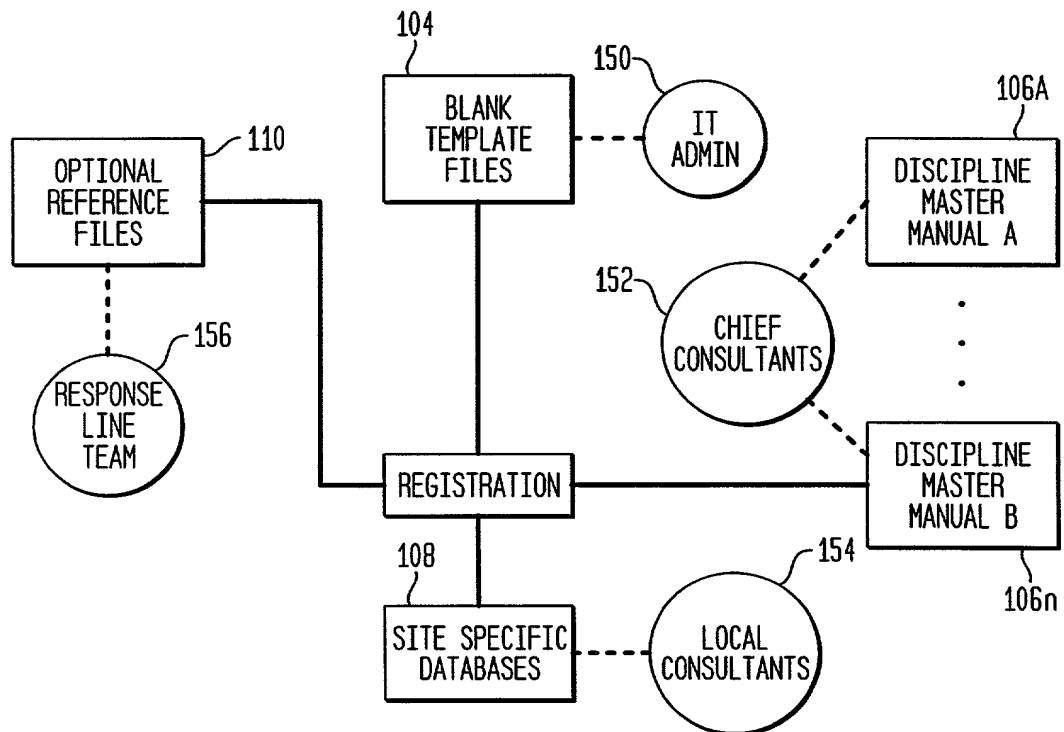


FIG. 1J

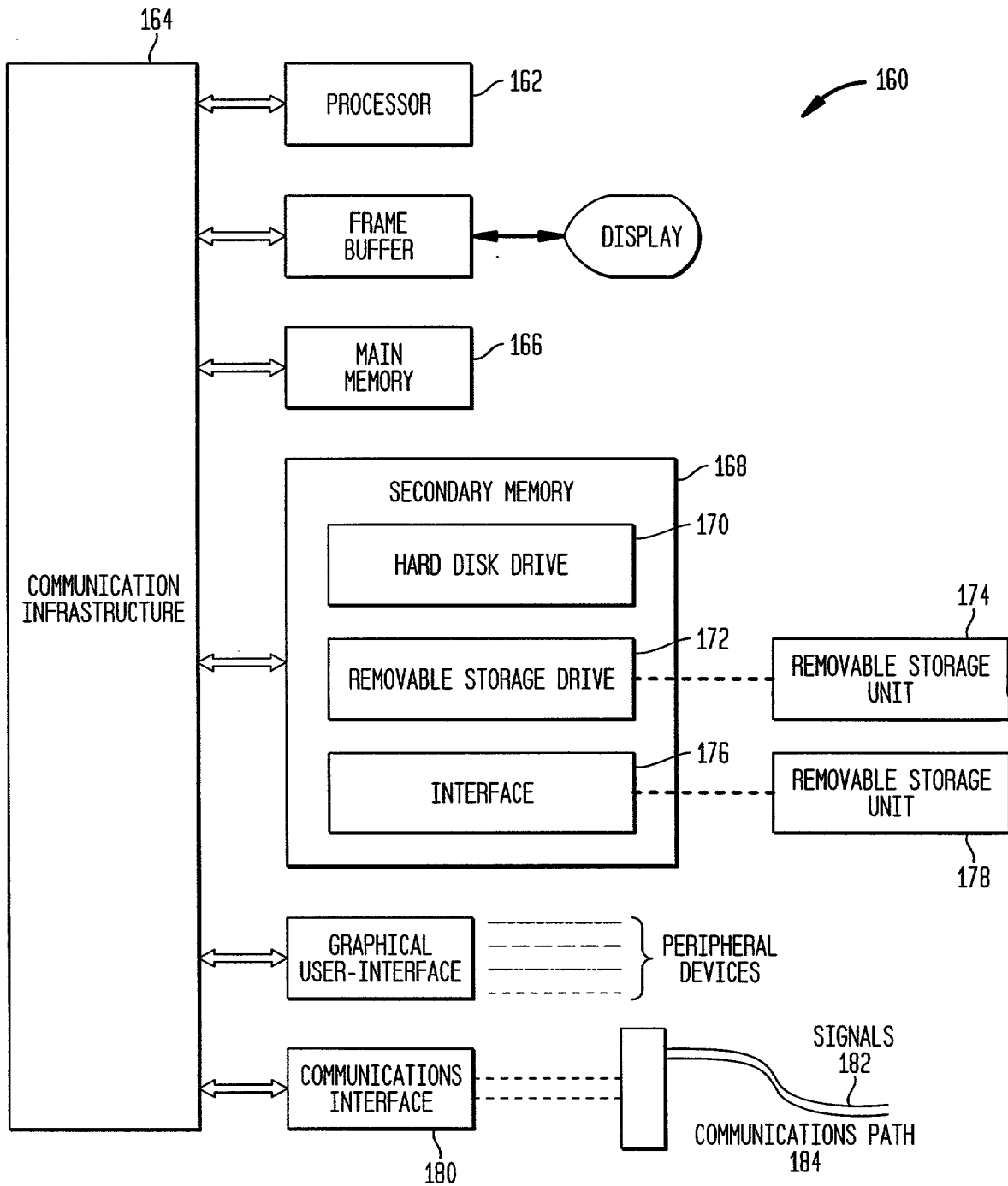


FIG. 1K

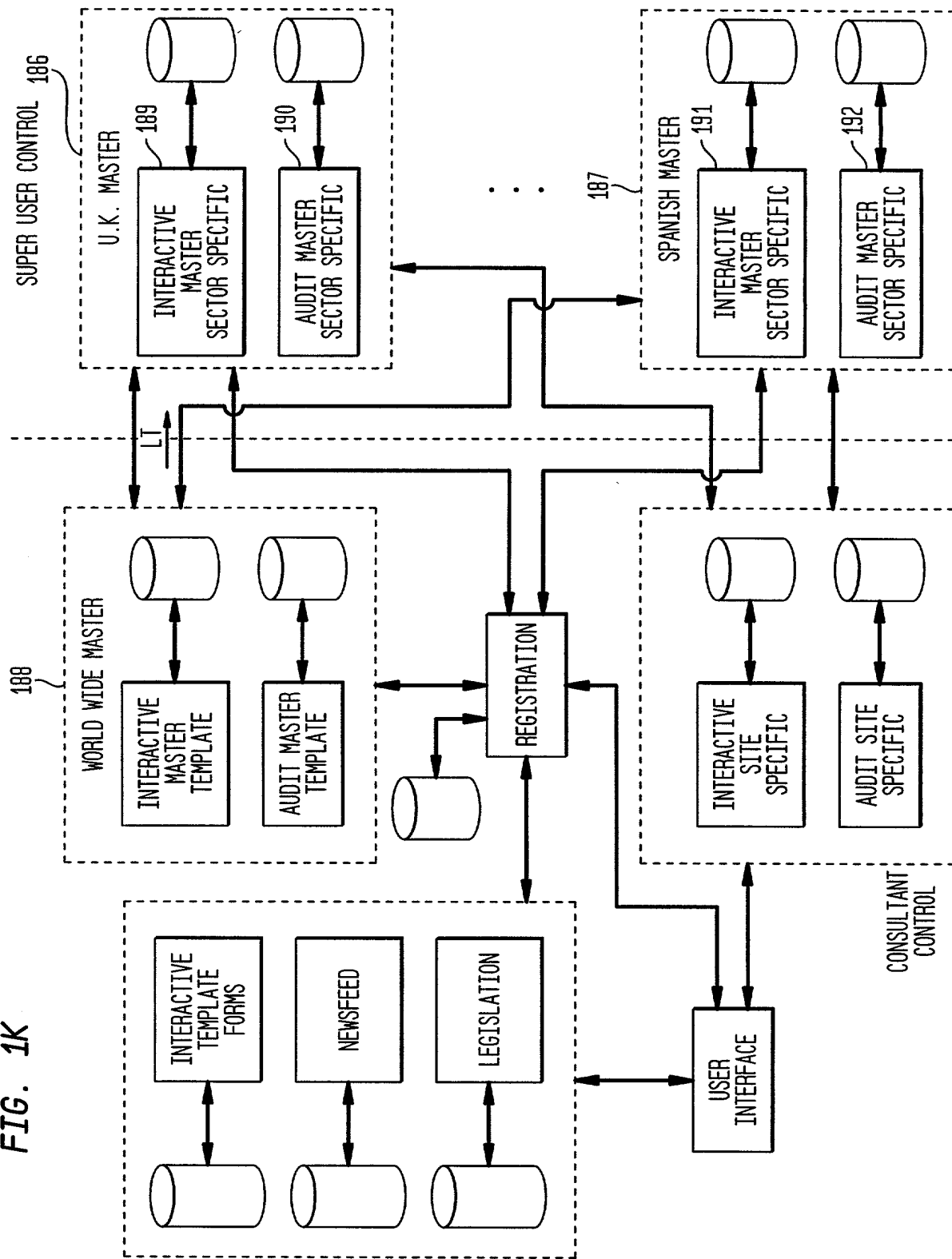


FIG. 2A

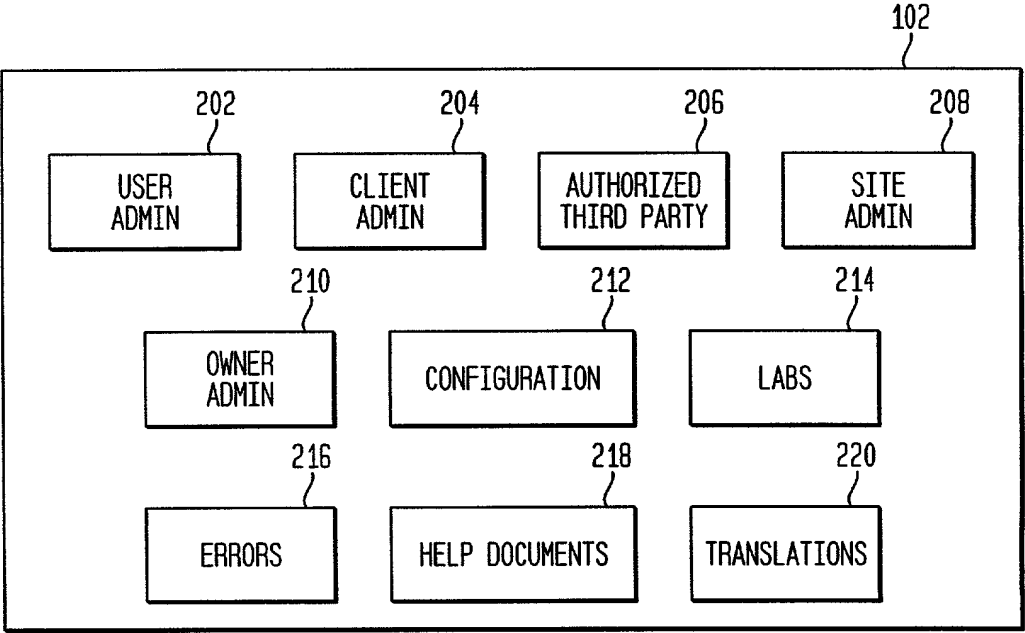


FIG. 2A

FIG. 2B

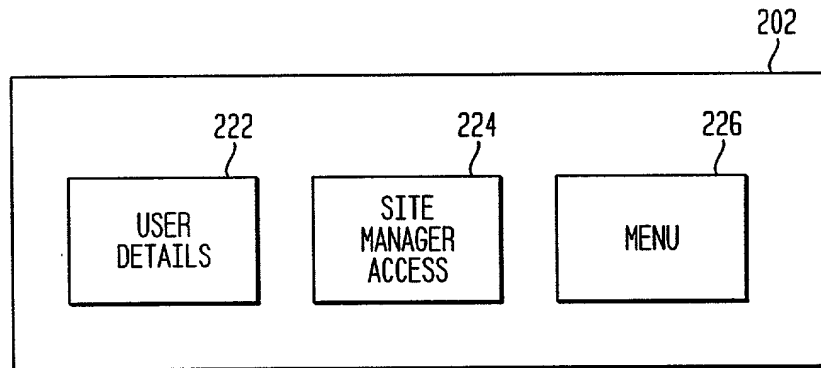


FIG. 2C

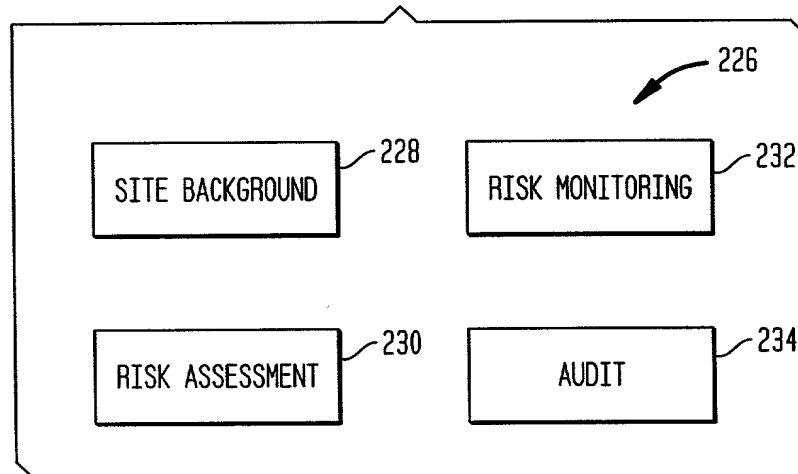


FIG. 2D

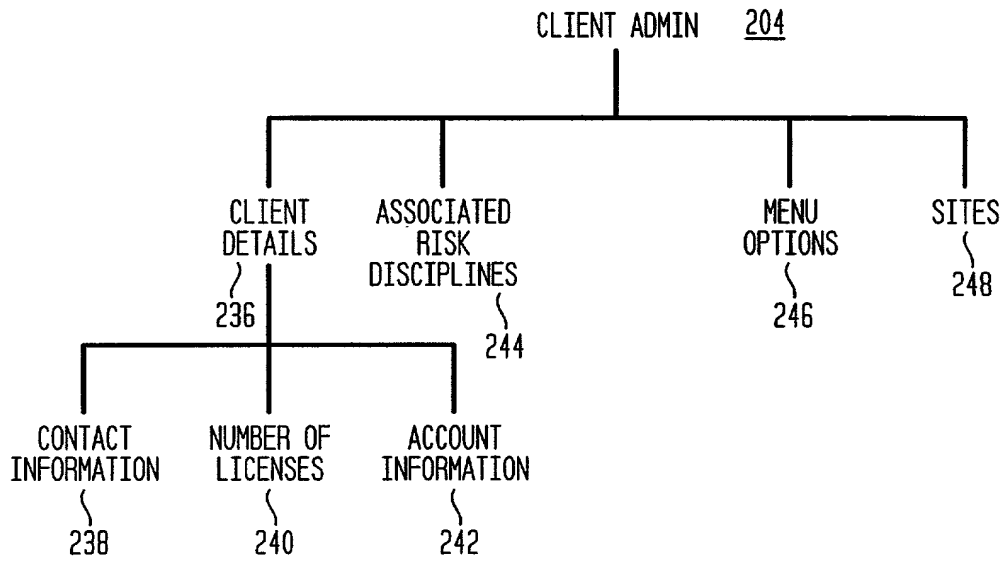


FIG. 2E

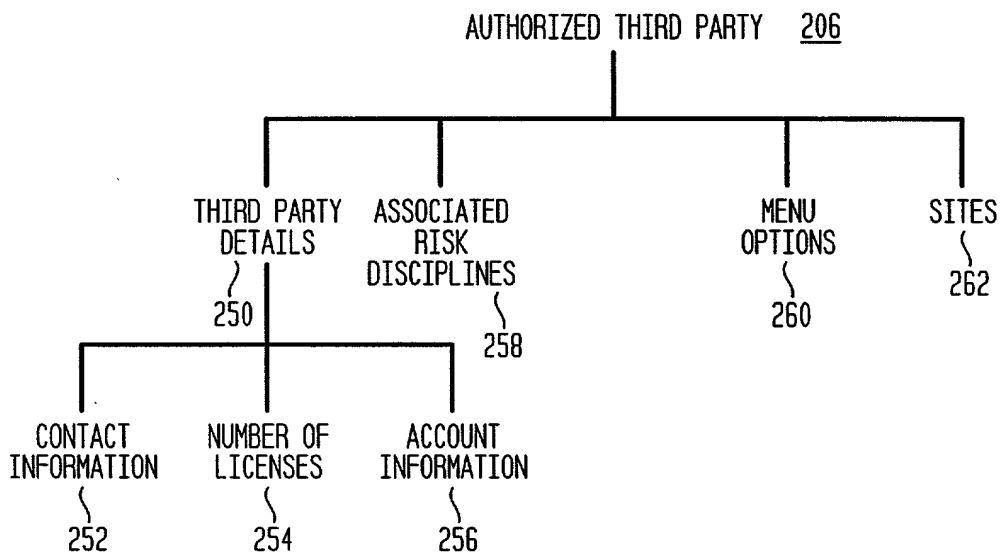


FIG. 2F

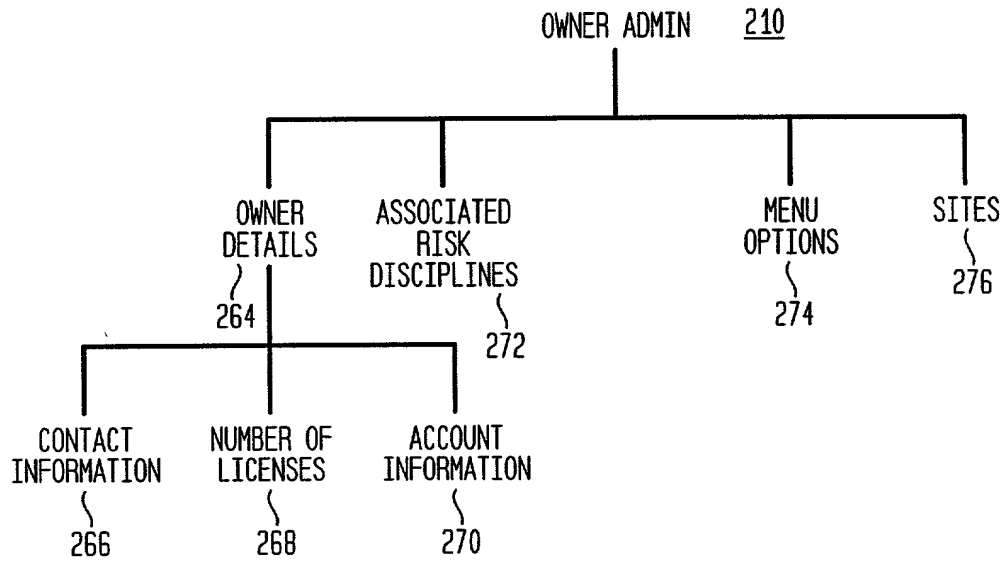


FIG. 2G

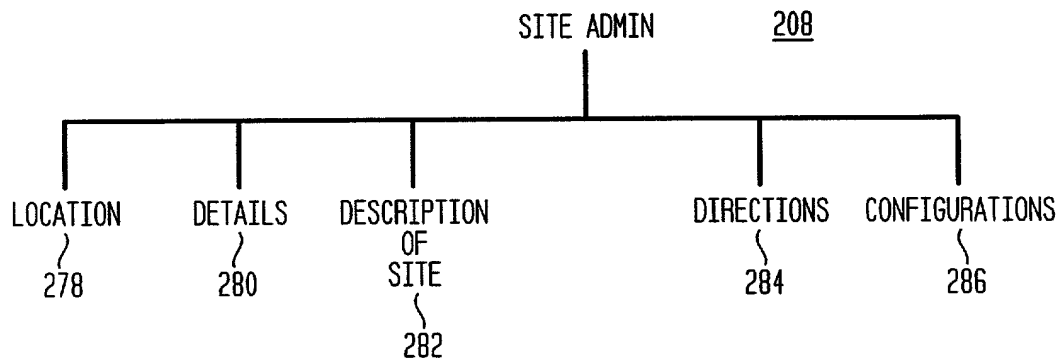


FIG. 2H

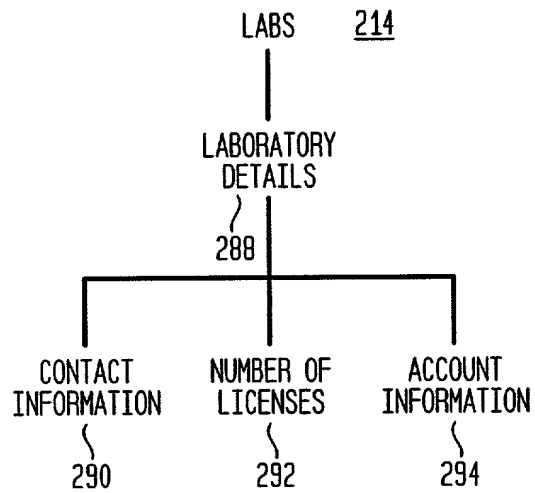


FIG. 2I

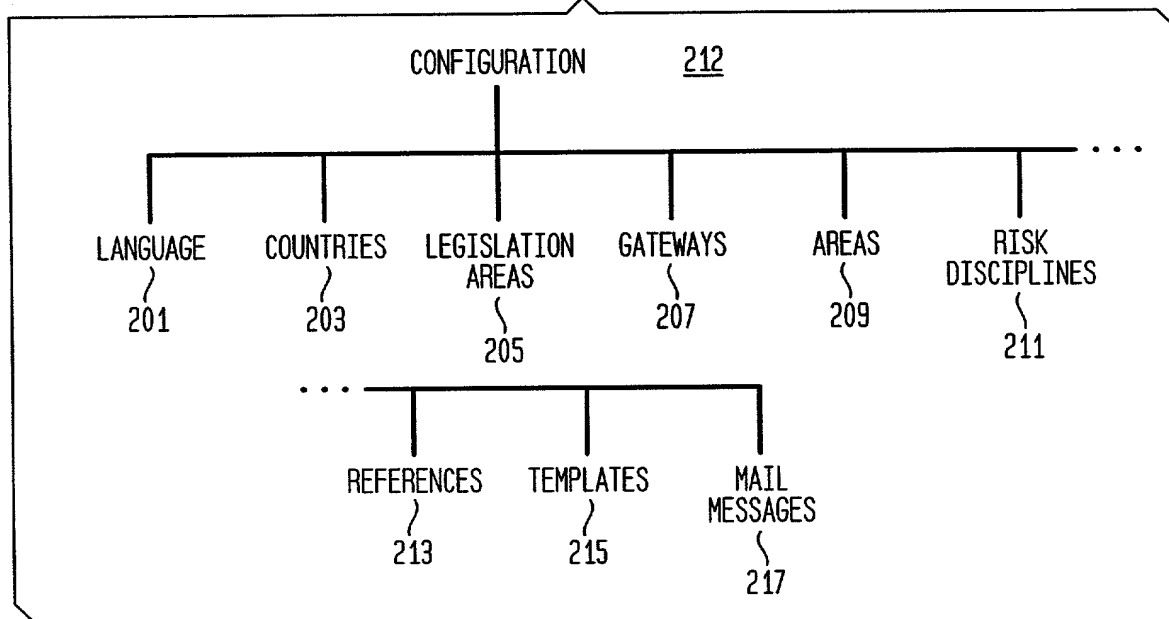


FIG. 2H

FIG. 3A

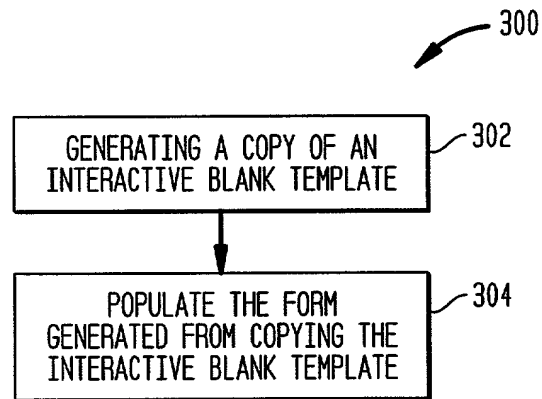


FIG. 3B

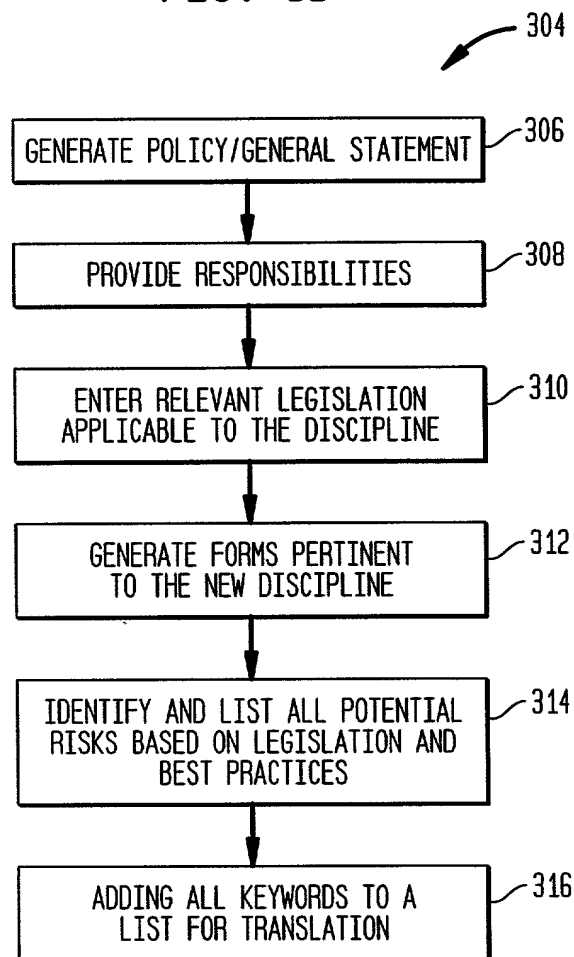


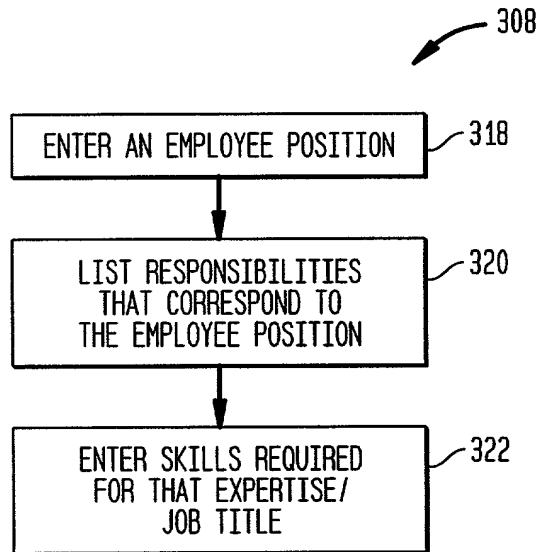
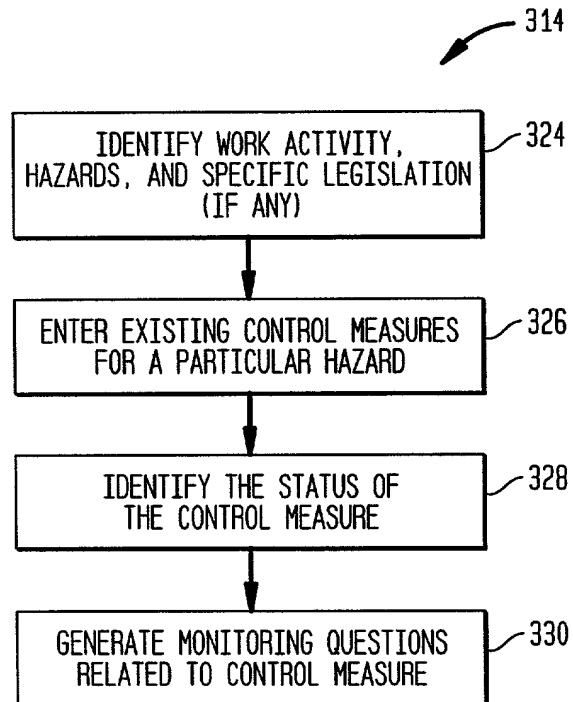
FIG. 3C**FIG. 3D**

FIG. 3E

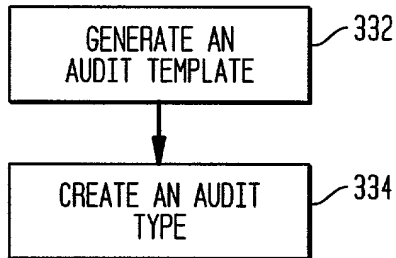


FIG. 3F

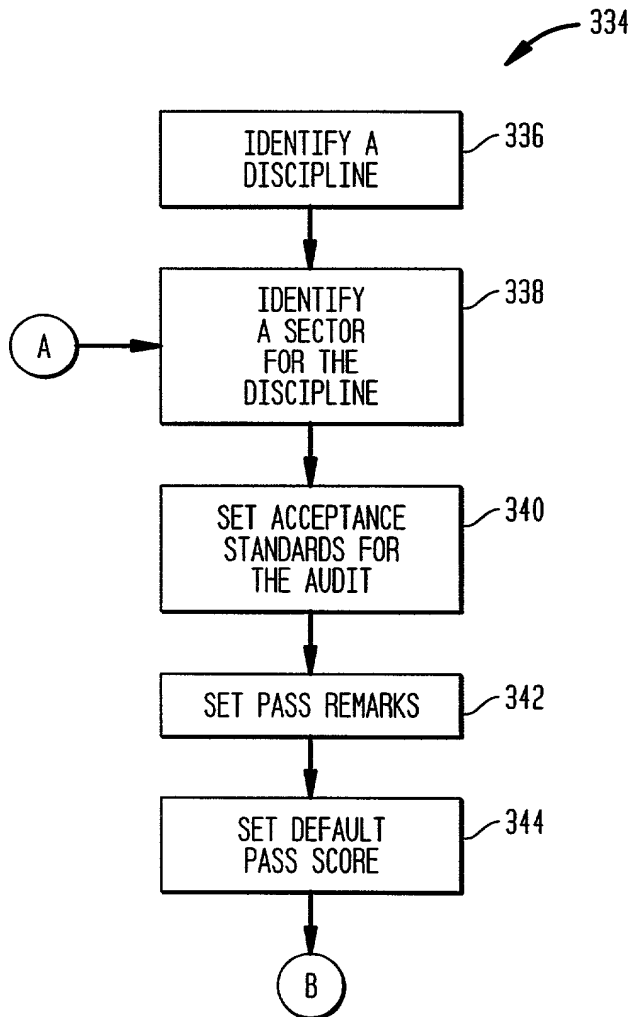
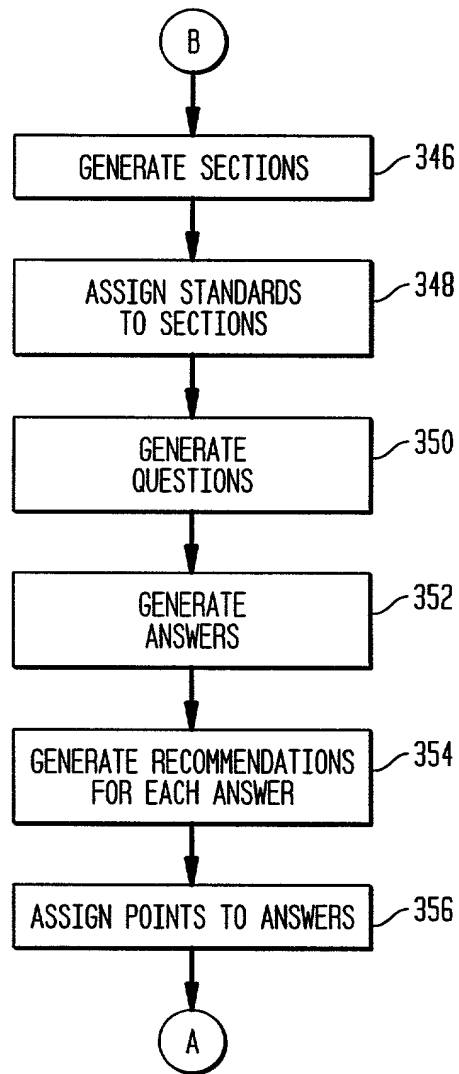


FIG. 3G



2025 RELEASE UNDER E.O. 14176

FIG. 4

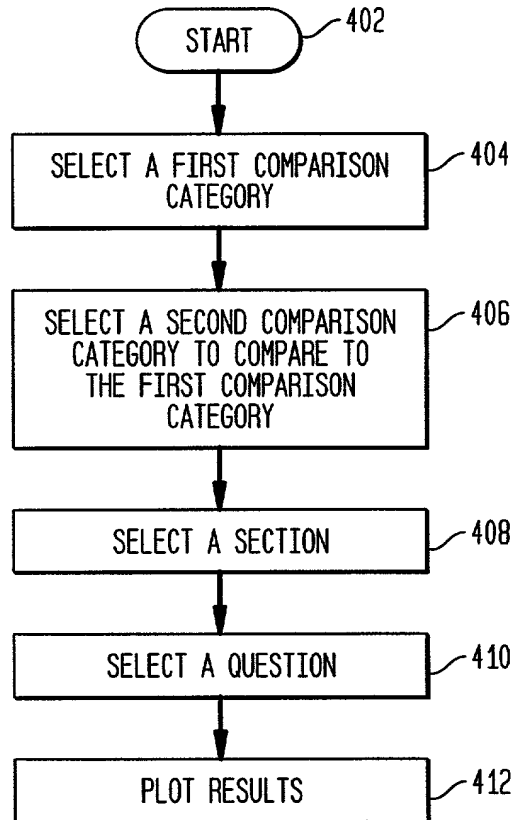


FIG. 5A

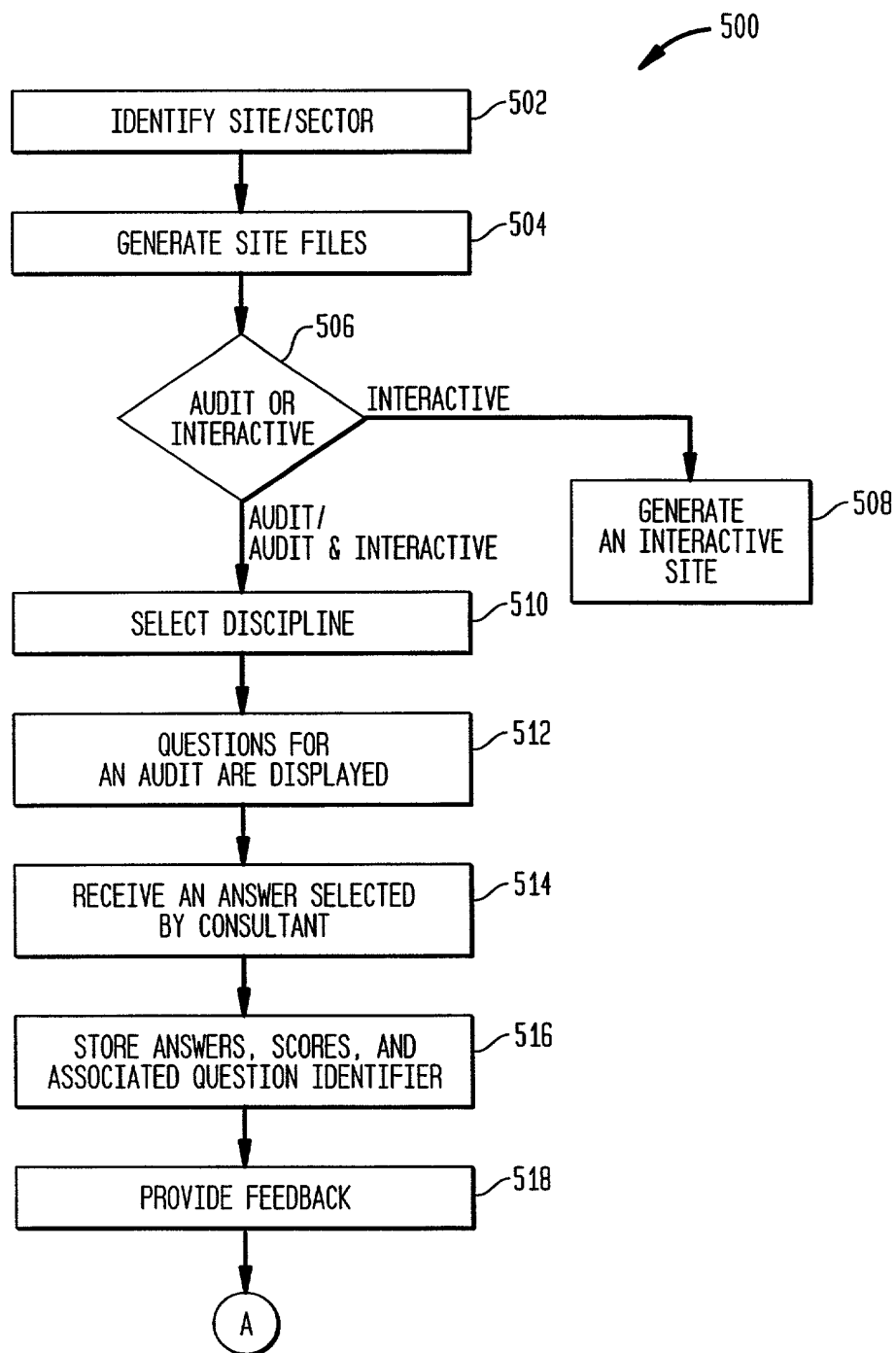


FIG. 5B

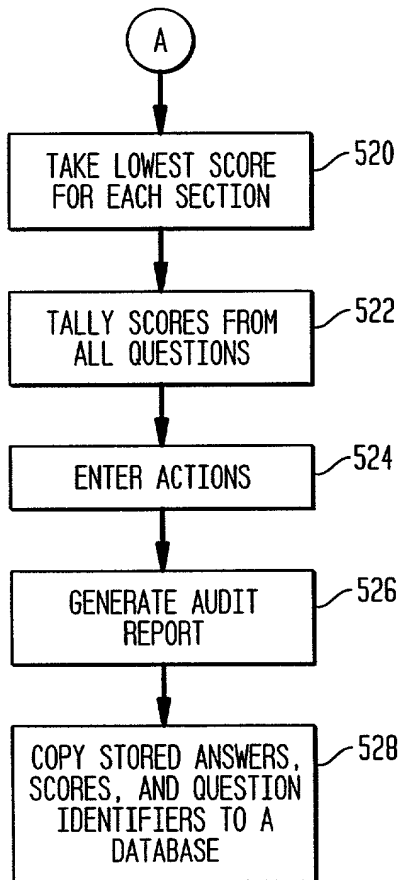


FIG. 5C

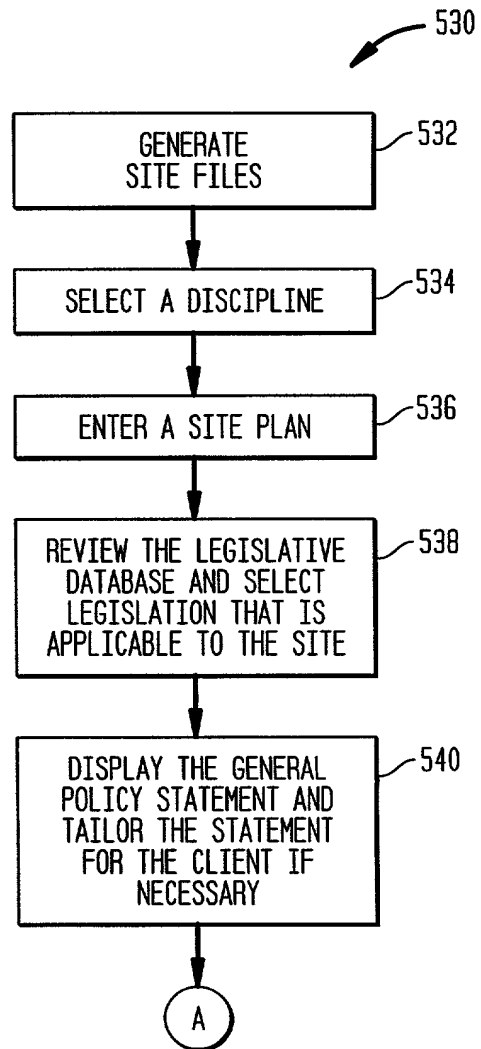


FIG. 5D

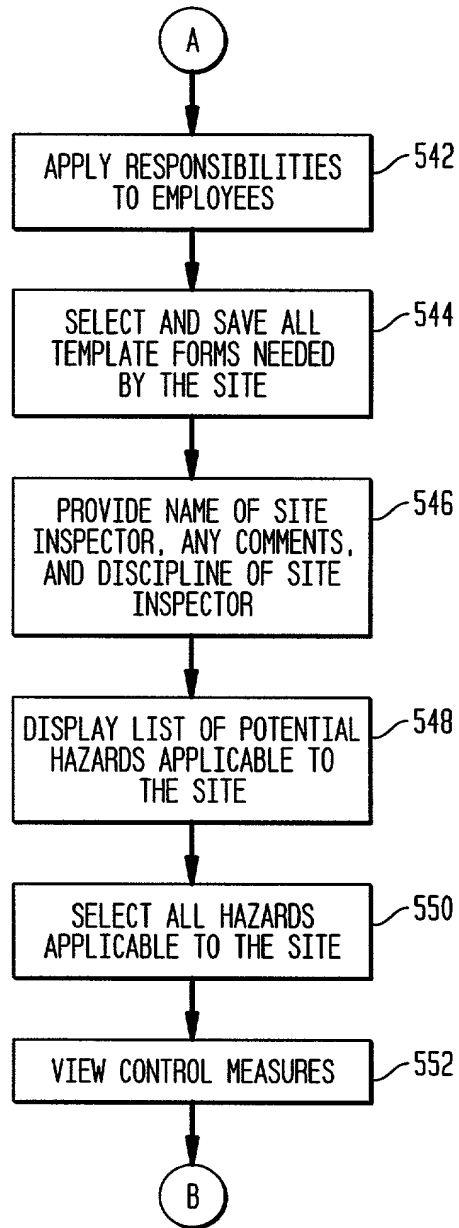


FIG. 5E

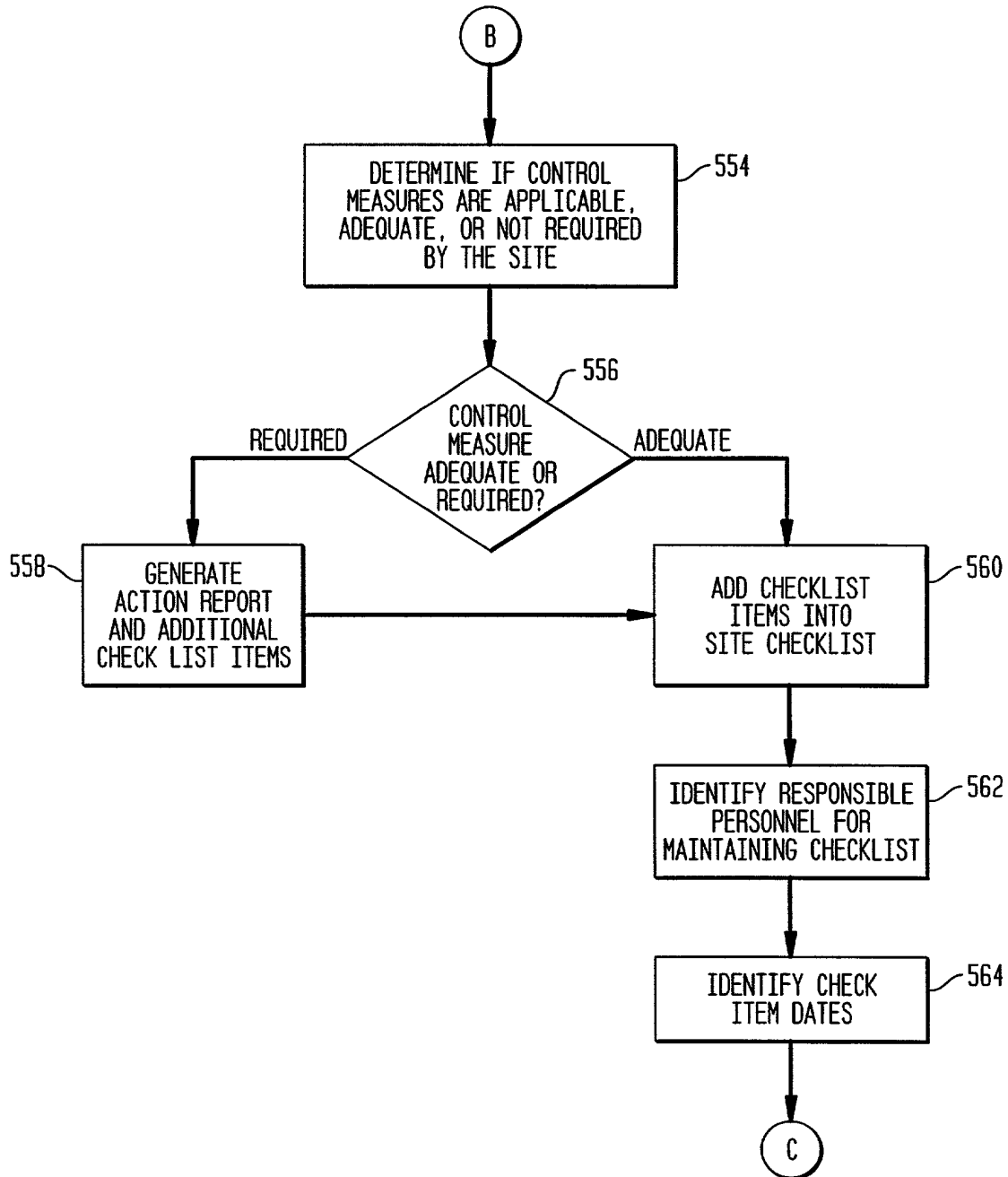
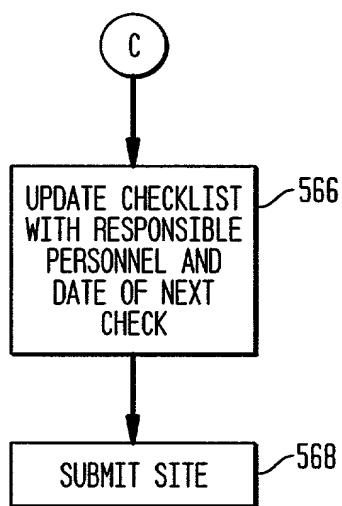


FIG. 5F



Project: 08281560

FIG. 6A

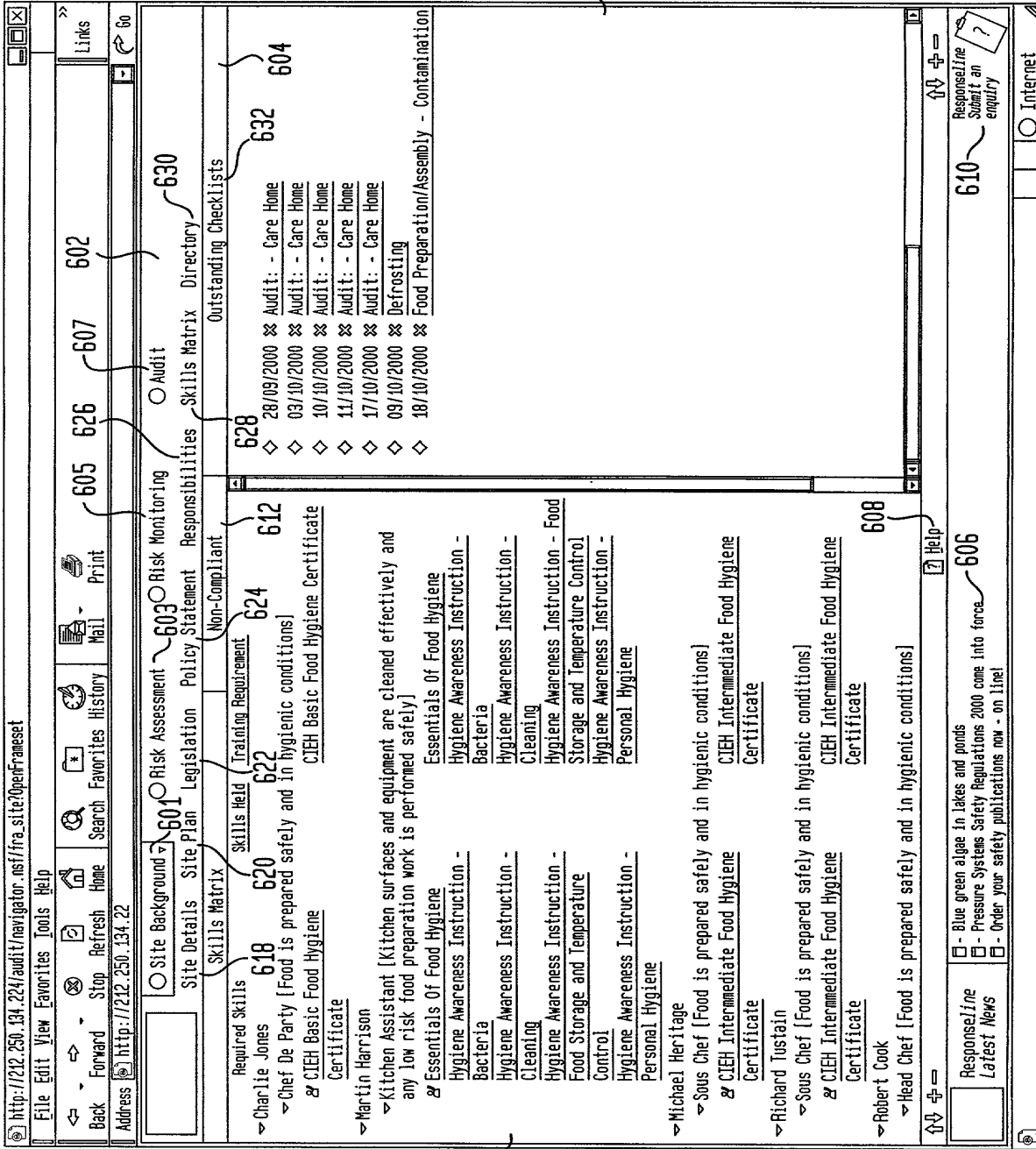


FIG. 6B

http://www.whatrisk.com/e-risk

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Address http://www.whatrisk.com/e-risk/demosite.nsf

Response Line Enquiry

Name

Company

Question

I would like someone to contact me via

Email Telephone

Urgent

Submit

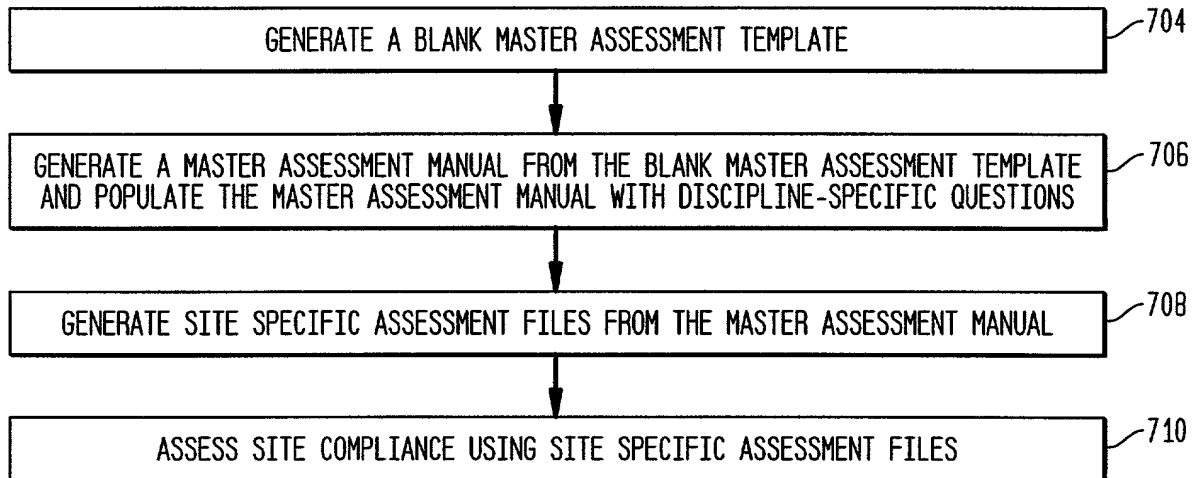
e-risk MANAGER

Internet

27/51

FIG. 7A

702

HIGH LEVEL RISK ASSESSMENT PROCESS**FIG. 7B**

712

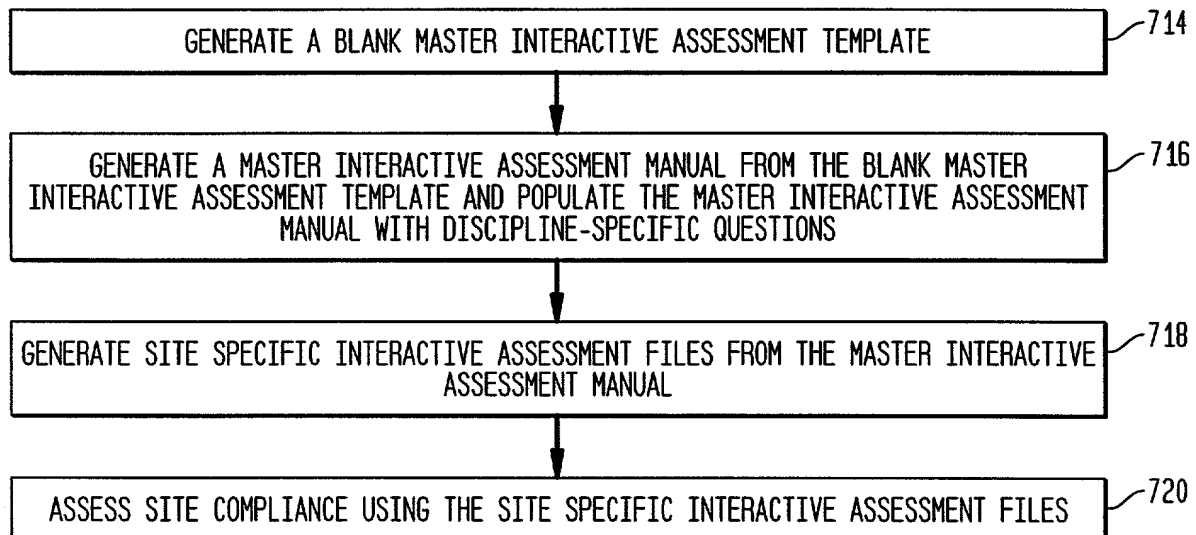
INTERACTIVE RISK ASSESSMENT PROCESS

FIG. 7C

722

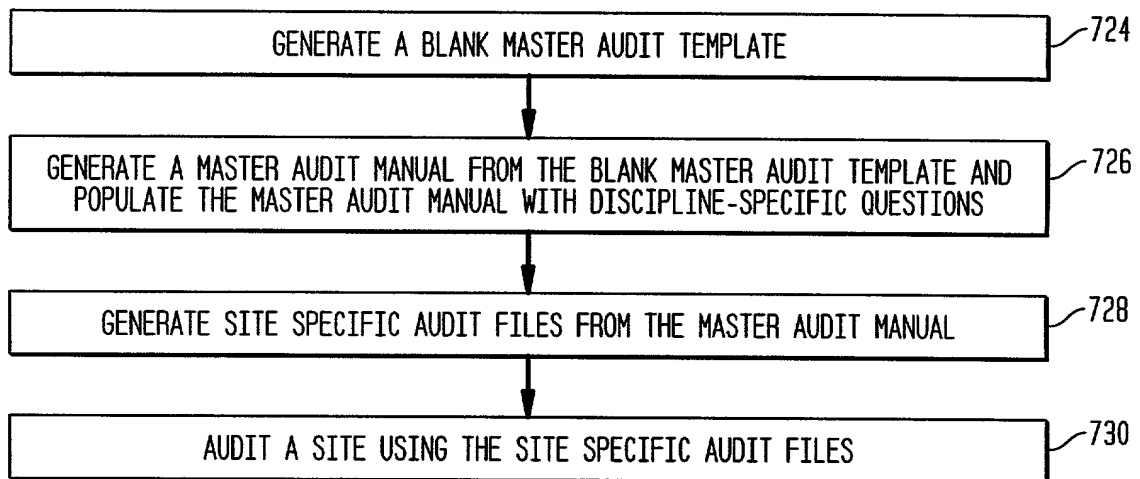
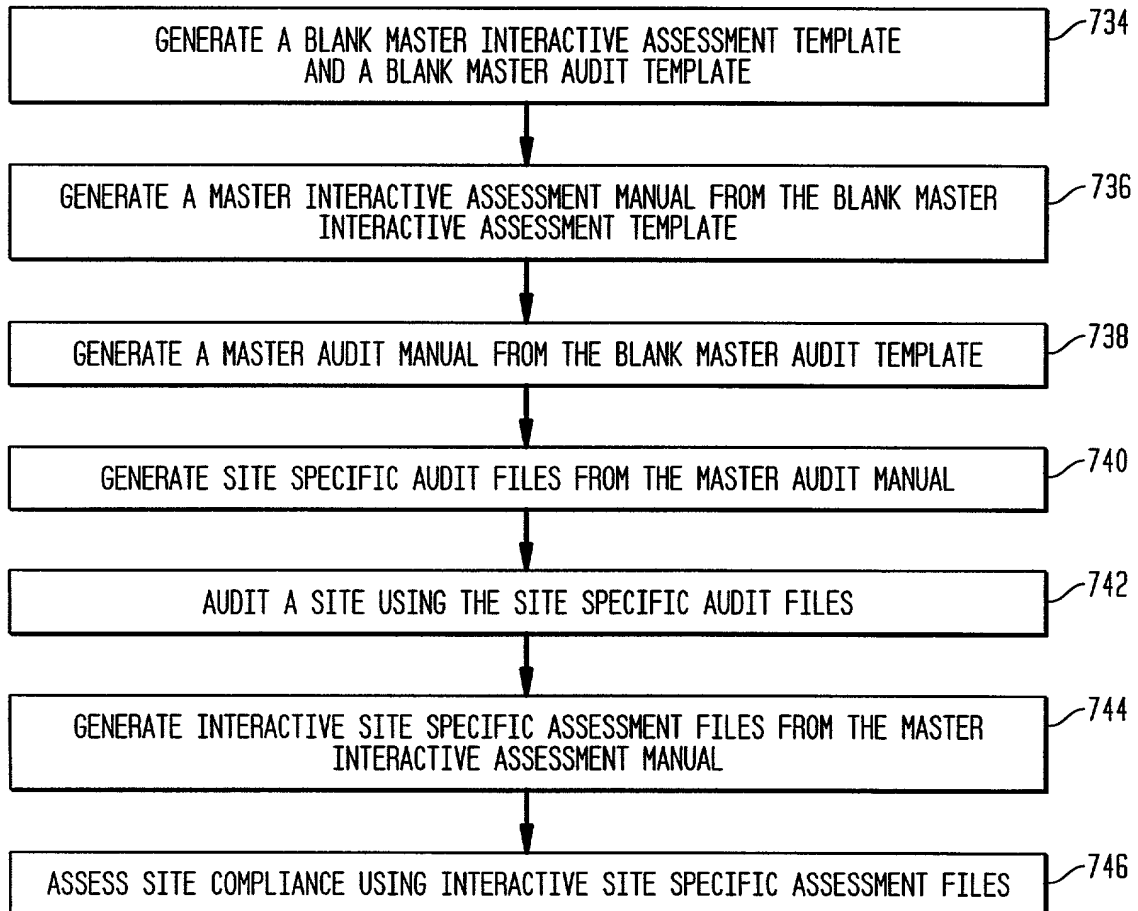
AUDIT PROCESS

FIG. 7D

732

INTERACTIVE RISK ASSESSMENT AND AUDIT PROCESS



T00277-08285560

FIG. 8A

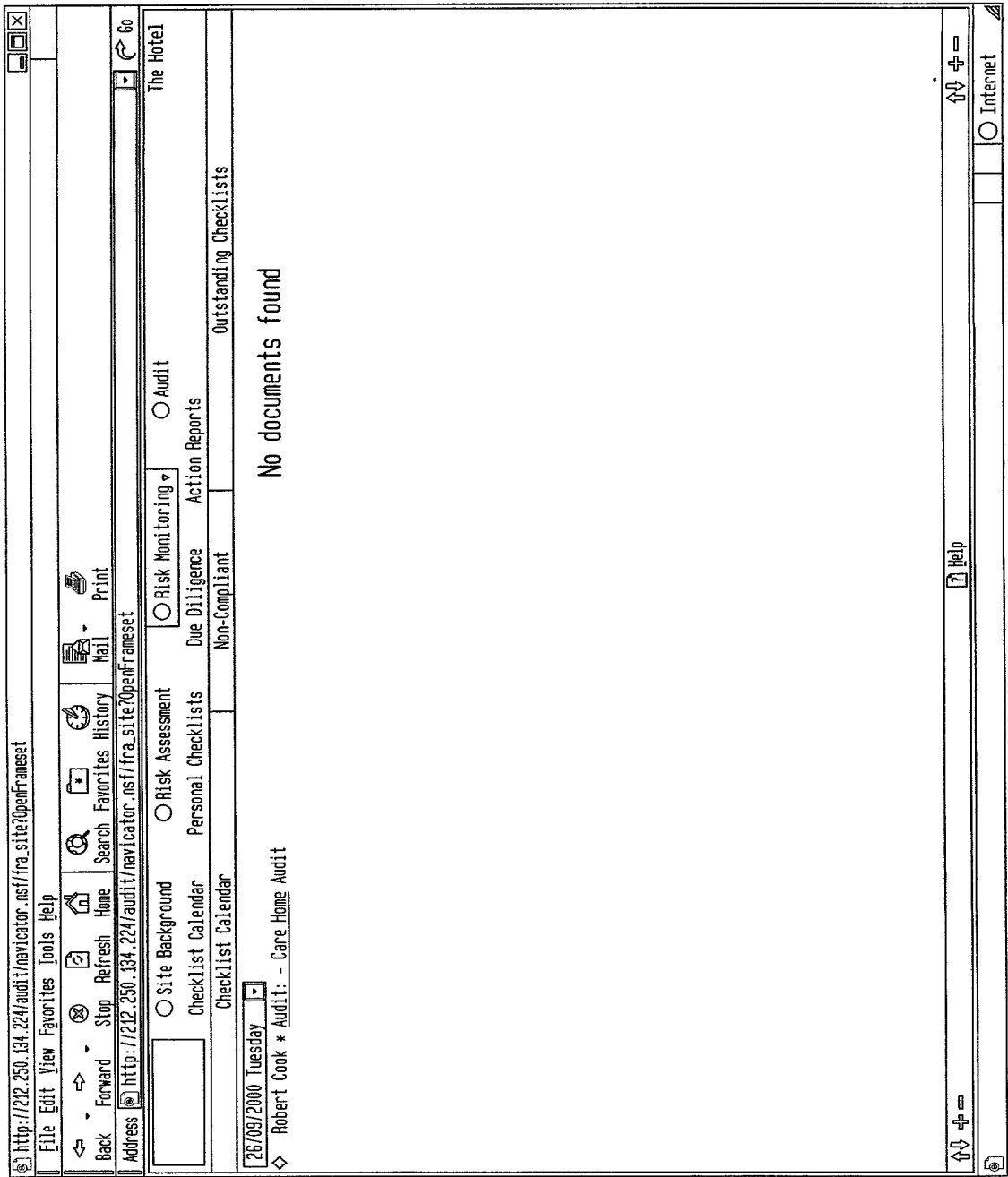


FIG. 8B

http://121.250.134.224/audit/sites/10123465.nsf/fra_zoom?OpenFrameset&Frame=MainDocFrame&Src=/au

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Responsibilities

☐ Assign Responsibility

Area	Chef De Party
Responsible for	Food is prepared safely and in hygienic conditions
Skills Required	CIEH Basic Food Hygiene Certificate

1. General Responsibilities

To adhere to the general food policy of the Company.

To be alert to food safety hazards in the workplace and to report all problems to their supervisor and to make suggestions for safer food preparation practices as appropriate.

To co-operate with their Supervisor and Head Chef and to only carry out those tasks for which they have received appropriate food hygiene training.

To complete appropriate food hygiene training to ensure they are competent to perform their role as detailed by their responsibilities.

2. Area Responsibilities

To ensure they operate in compliance with food safety legislation and safe and hygienic working practices, including:

1) wearing appropriate protective overclothing

2) cover cuts and grazes with waterproof dressings

3) wash hands often

4) report any illness to supervisor

5) not to smoke in food rooms.

Last Updated: 19/09/2000

Internet

FIG. 8C

http://212.250.134.224/audit/sites/0123456.nsf/fra_zoom?openFramesetFrame=MainDocFrame&Src=/au

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Report any illness to supervisor.
Do not to smoke in food rooms.

3. Additional Responsibilities

Additional Skills Required

CIEH Advanced Food Hygiene Certificate
CIEH Basic Food Hygiene Certificate
CIEH Intermediate Food Hygiene Certificate
Essentials Of Food Hygiene

Registered User

☒ Yes ☐ No

01234567

Position

Skills Held Appropriate to Area

☒

Date Responsibilities Agreed

Training Requirements

In their absence, overall responsibility rests with:

Name

Position

Last Updated: 20/03/2000

Click here to accept responsibility

Internet

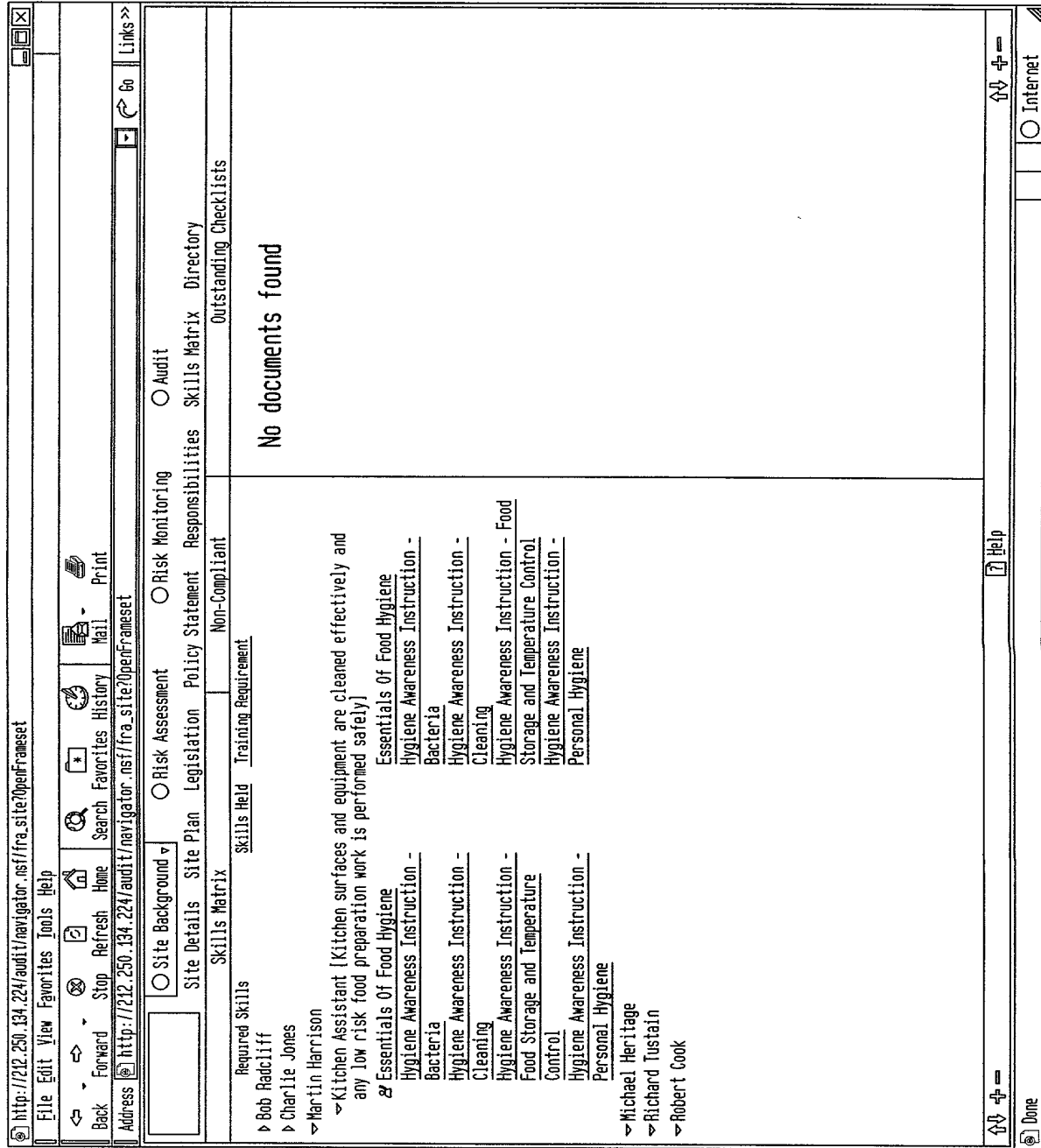


FIG. 8E

http://212.250.134.224/audit/sites/10123466.nsf/fra_zoom?OpenFrameset&Frame=MainDocFrameSrc7.au

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Hazard

Work Activity	Cleaning Structure and Equipment	Procedure
Hazard	Inadequately cleaned structure and equipment causing food contamination	
People Exposed to Hazard	Customers	
Location of Hazard	Ka kitchen	
Specific Legislation	The Food Safety (General Food Hygiene) Regulations 1955	
Date of Assessment	19/09/2000	
Consultant	Phil Jones/National Britannia	

Control Measures

	Status
A documented and systematic cleaning schedule is used.	Legal
Only food grade chemicals, purchased from an approved supplier, are used.	Legal
Food and hand contact surfaces are sanitised on a regular and routine basis.	Legal
A 'clean as you go' work ethic has been adopted in all food areas.	Legal
Regular maintenance and or replacement of cleaning equipment takes place.	Legal
All staff are trained in the correct method of cleaning as outlined in the cleaning schedule.	Legal
The cleaning schedule is reviewed on a regular basis and always when there is new equipment or a change to existing arrangements.	Legal
Cleaning materials are stored separately and away from food areas.	Legal
Regular cleaning and disinfection of the ice machine, including the ice scoop, takes place (removing all the ice beforehand).	Legal

Internet

FIG. 8F

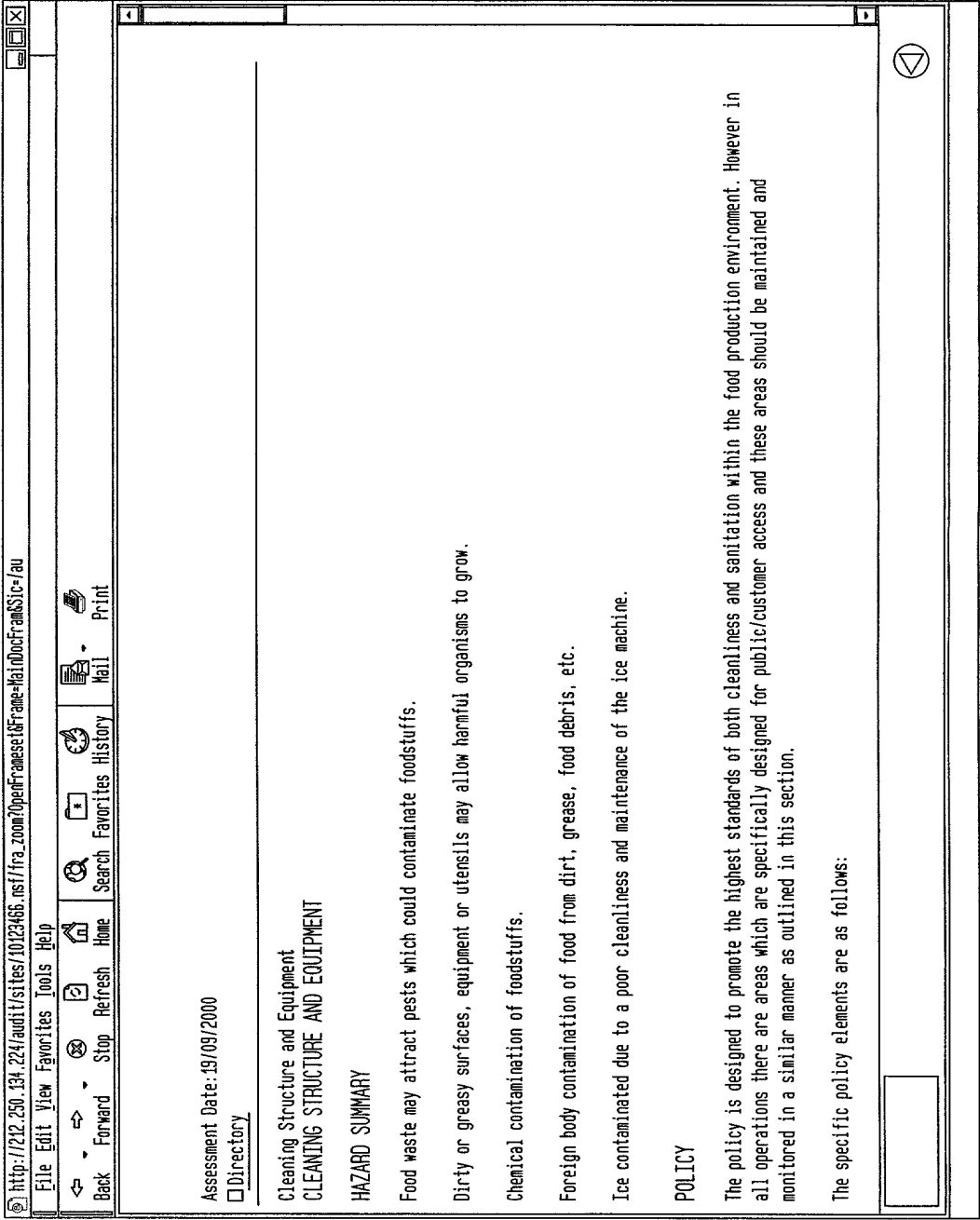


FIG. 8G

http://212.250.134.224/audit/navigator.nsf/fra_site?OpenFrameset			
Address http://212.250.134.224/audit/navigator.nsf/fra_site?OpenFrameset		60 Links	
<input type="text"/>		<input type="radio"/> Risk Monitoring	
<input type="radio"/> Site Background		<input type="radio"/> Risk Assessment	
Checklist Calendar		Due Diligence Action Reports	
Checklist Calendar		Outstanding Checklists	
26/09/2000 Tuesday		No documents found	
28/09/2000 Thursday		No documents found	
02/10/2000 Monday		No documents found	
03/10/2000 Tuesday		No documents found	
04/10/2000 Wednesday		No documents found	
06/10/2000 Friday		No documents found	
09/10/2000 Monday		No documents found	
10/10/2000 Tuesday		No documents found	
11/10/2000 Wednesday		No documents found	
12/10/2000 Thursday		No documents found	
13/10/2000 Friday		No documents found	
Care Home Audit		No documents found	

FIG. 8H

http://212.250.134.224/audit/sites/10123466.nsf/fra_zoom?openFrameset&Frame=MainDocFrame&Src=/au

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Risk Monitoring Checklist

Food Safety Monitoring-Once Only

Subject Area

Person Responsible

Date Due

Status

Robert Cook

26/09/2000

Not Stated

Question

1 Has the area of floor beneath the wash up area been cleaned?

Answer

☐ Yes ☐ No

Corrective Actions

Done

Submit

Last Updated: 19/09/2000

FIG. 8I

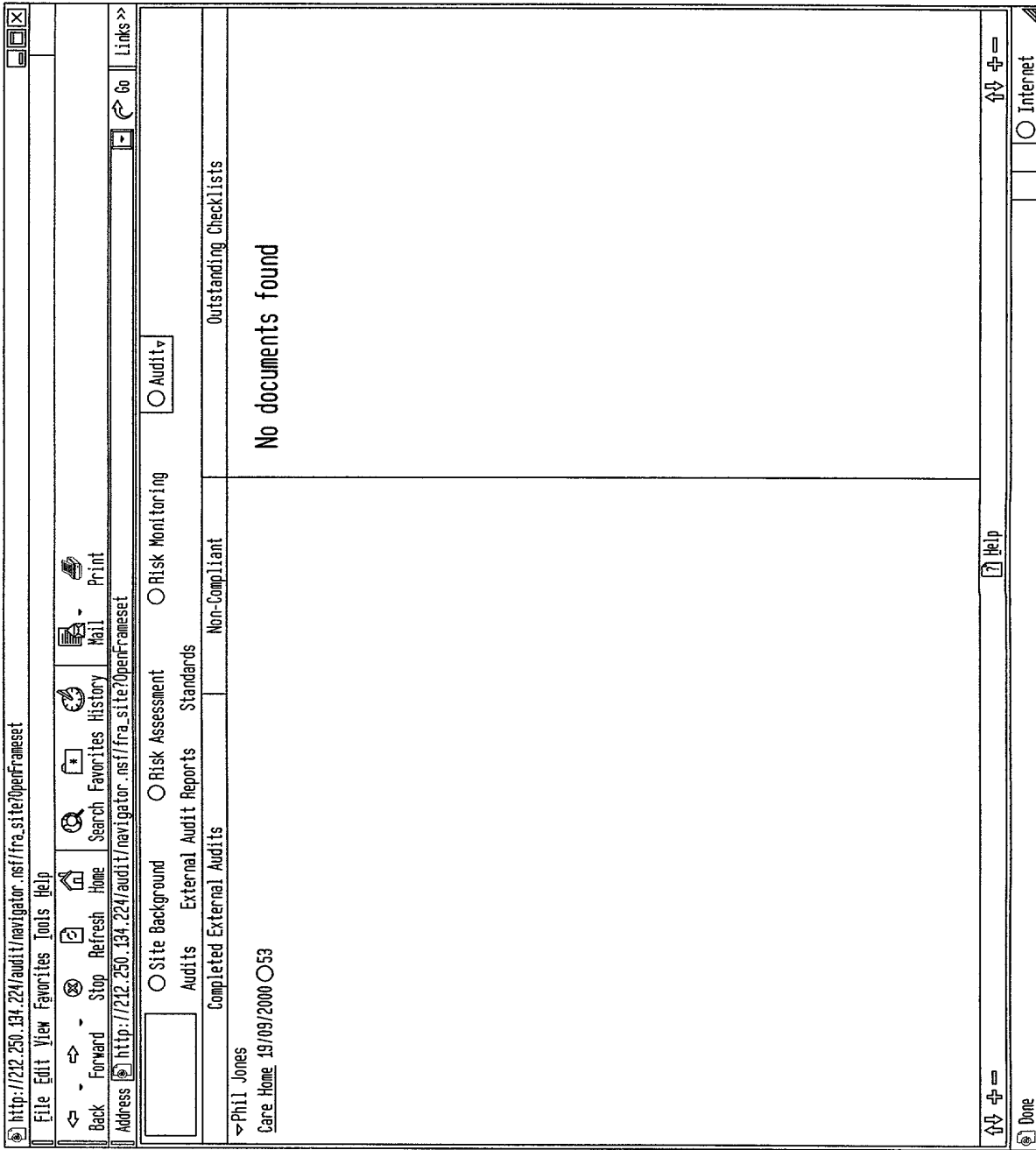


FIG. 8J

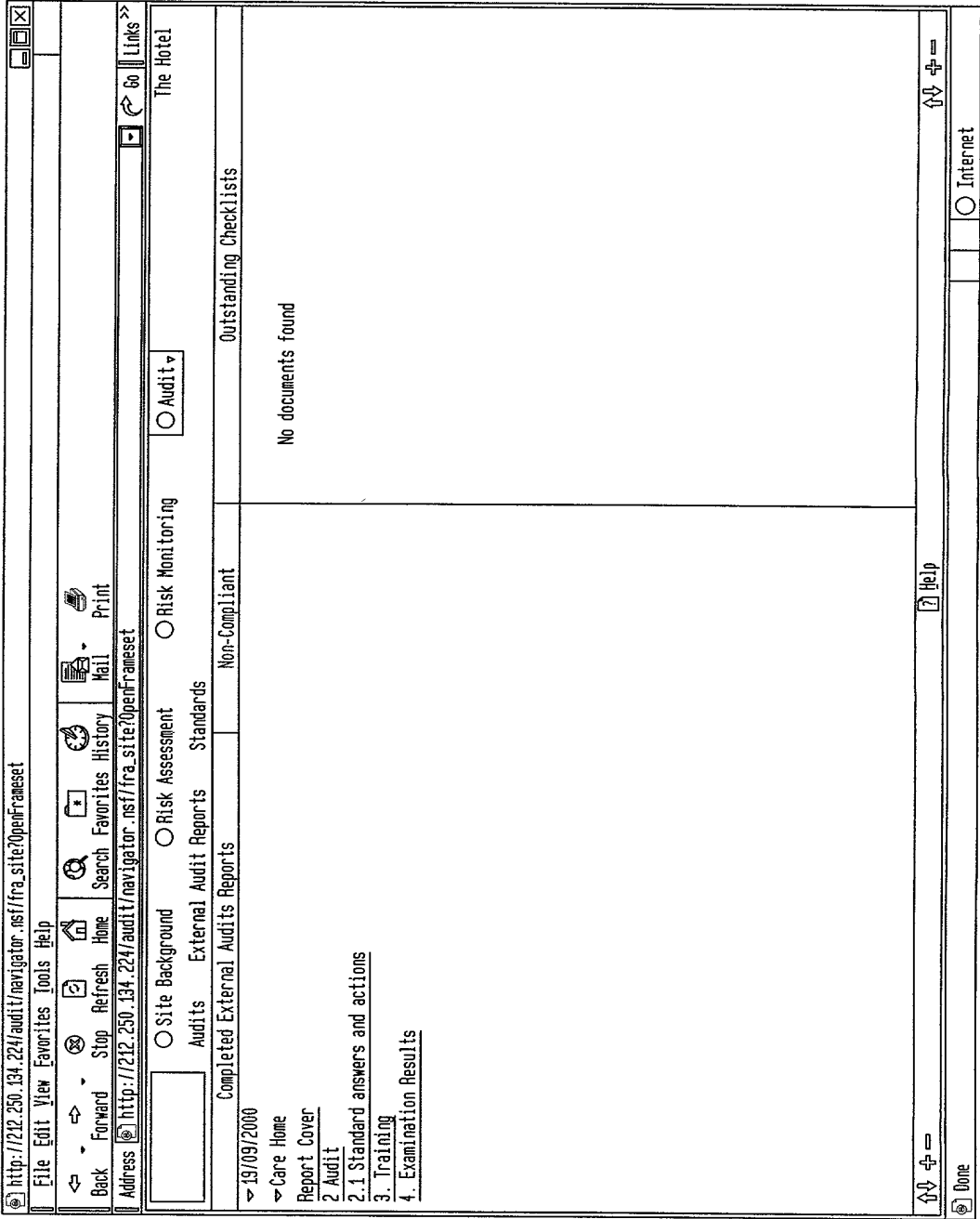


FIG. 9

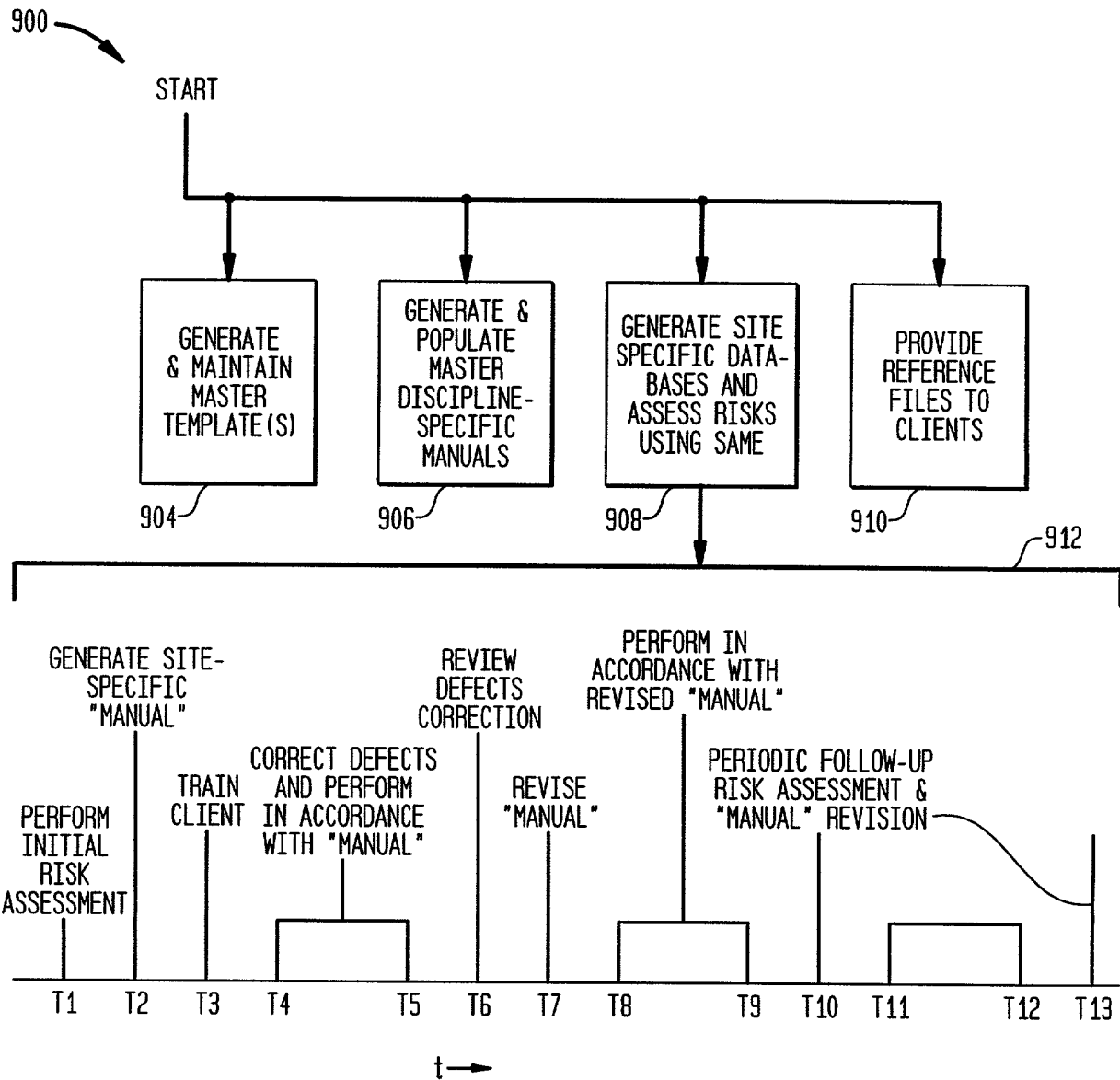


FIG. 10A

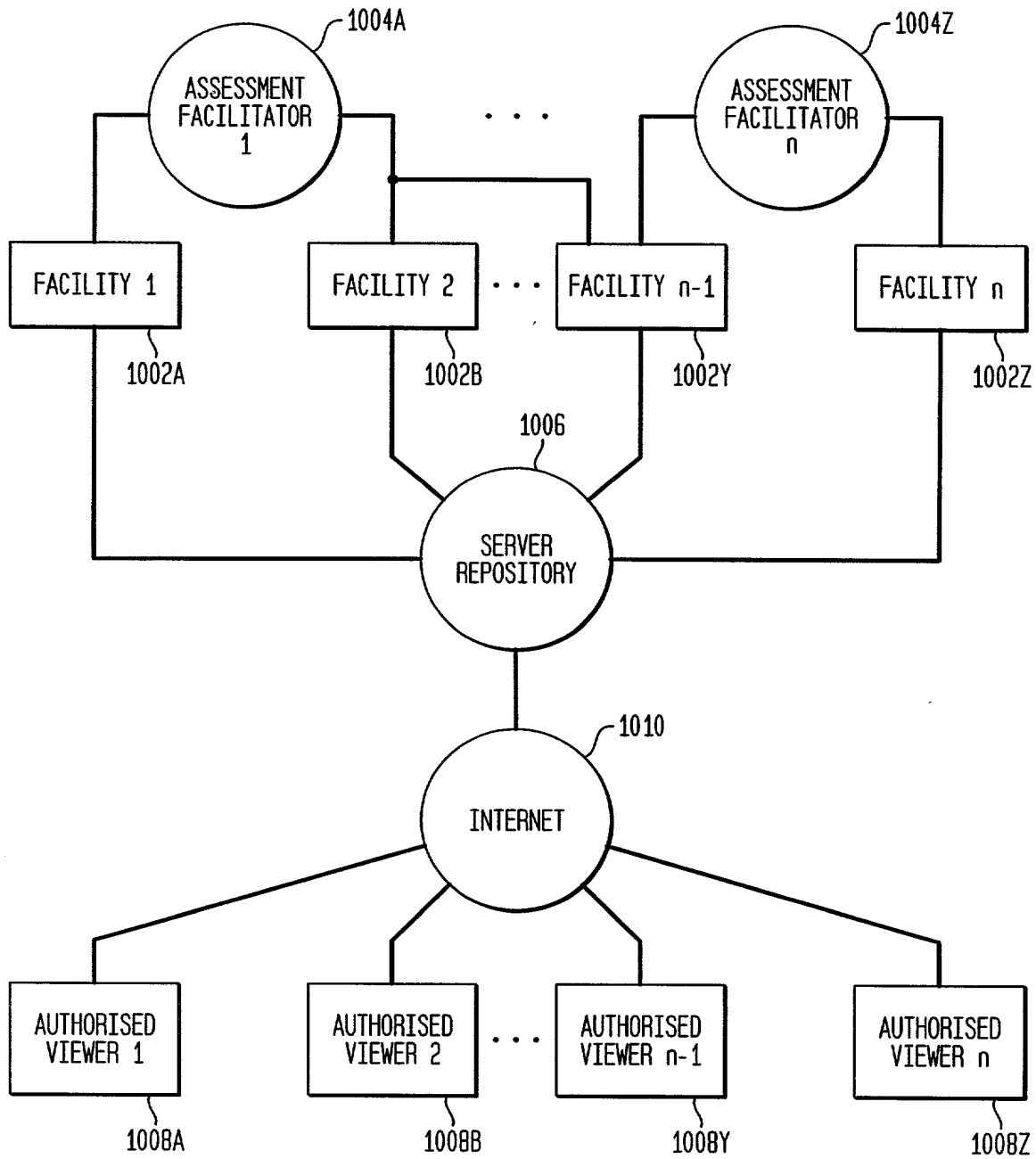


FIG. 10B

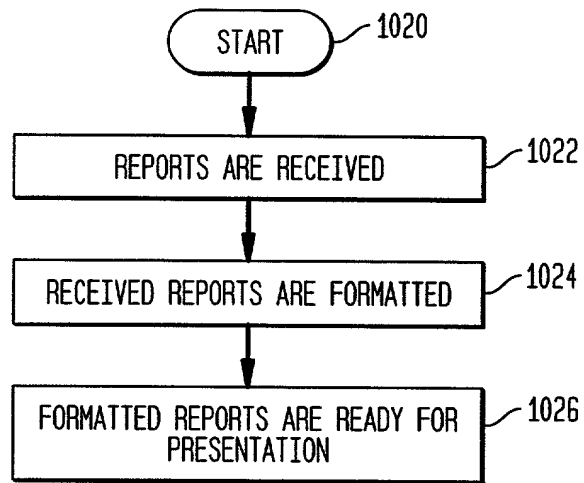


FIG. 10C

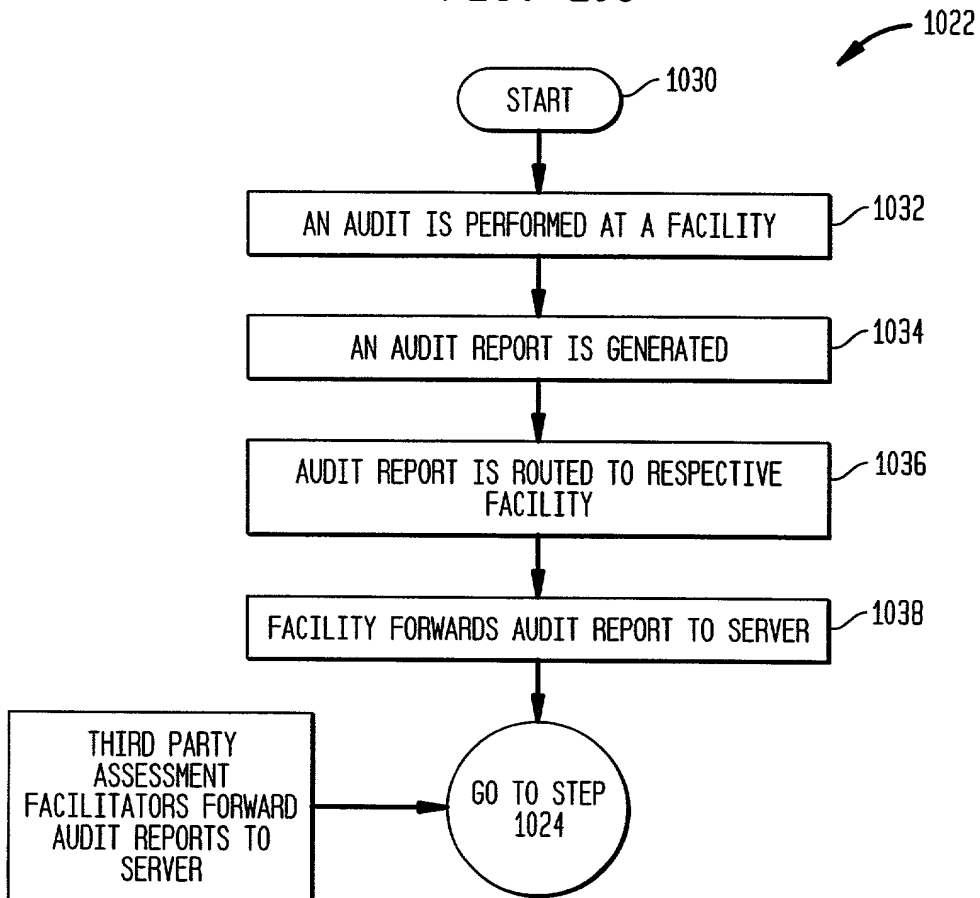
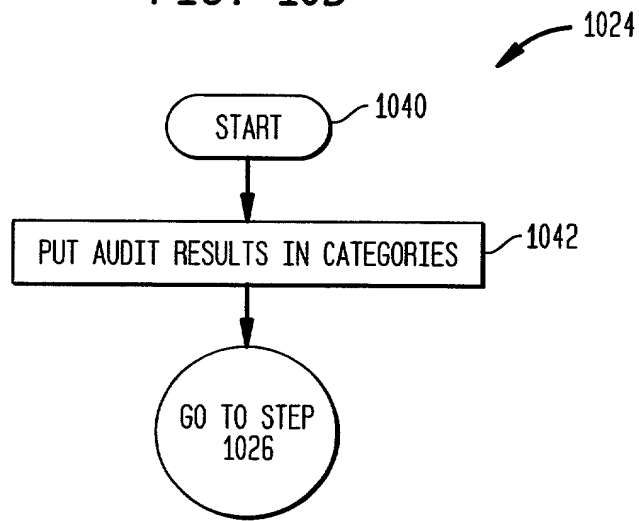


FIG. 10D



45/51

FIG. 10E

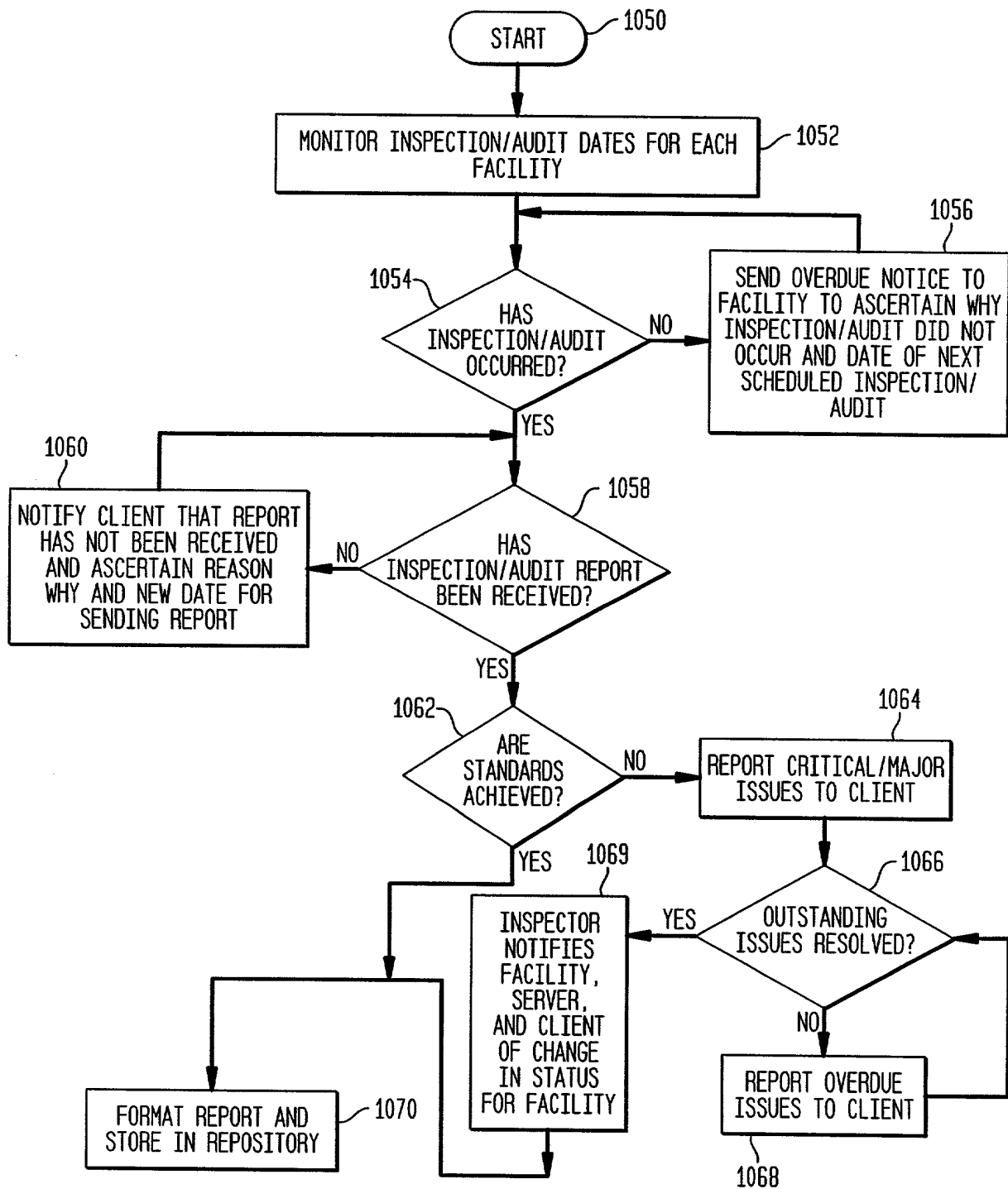


FIG. 11A

	Total		GAS		ELECTRICITY		WATER
	Cost	Usage	Cost	Usage	Cost	Usage	Cost
	£	kWh	£	kWh	£	m3	£
Jan	4809	34460	444	40548	3967	196	398
Feb	3846	31178	402	36802	3046	196	398
Mar	3578	32819	423	36793	2757	196	398
Apr	3165	37017	477	34210	2290	196	398
May	2737	12631	163	31667	2176	196	398
Jun	2644	6715	86	31155	2160	196	398
Jul	2599	2558	33	31434	2168	196	398
Aug	2643	3247	42	32241	2203	196	398
Sep	2796	10451	135	33492	2263	196	398
Oct	2310	19408	250	15743	1662	196	398
Nov	3282	31178	402	23323	2482	196	398
Dec	4767	34460	444	41269	3925	196	398
Totals	39176	256122	£3,301	388677	£31,099	2352	£4,776

FIG. 11B

WITH 1/2 HOUR
METERING CAPABILITY
1102

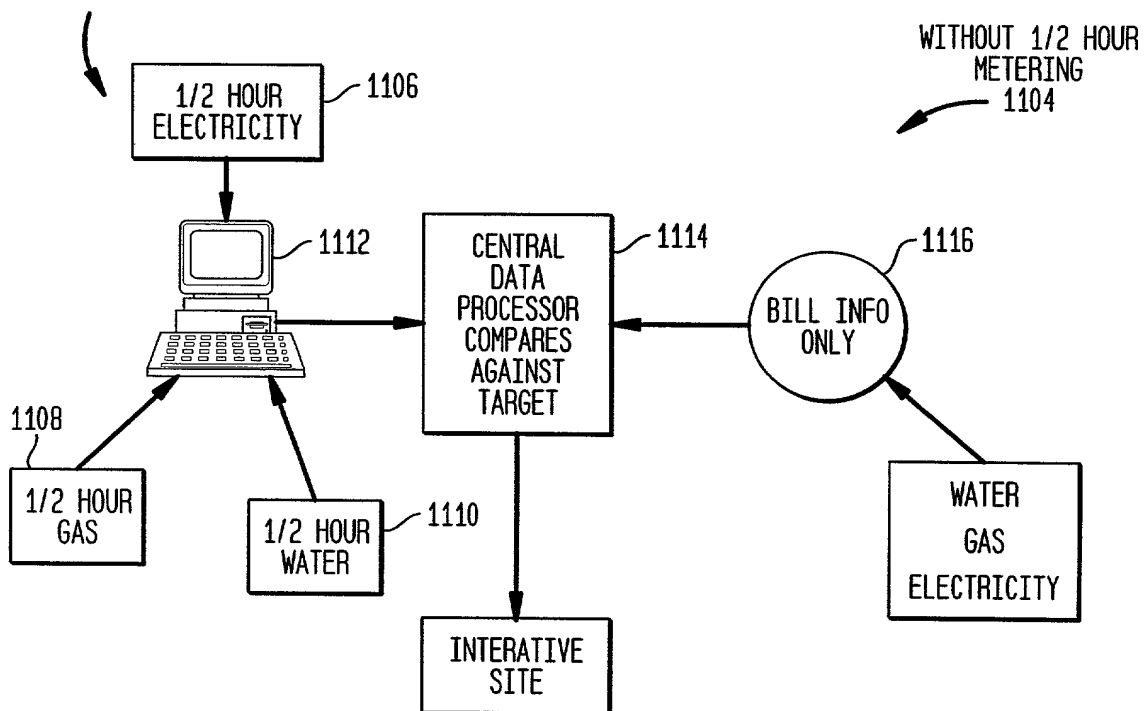


FIG. 12A

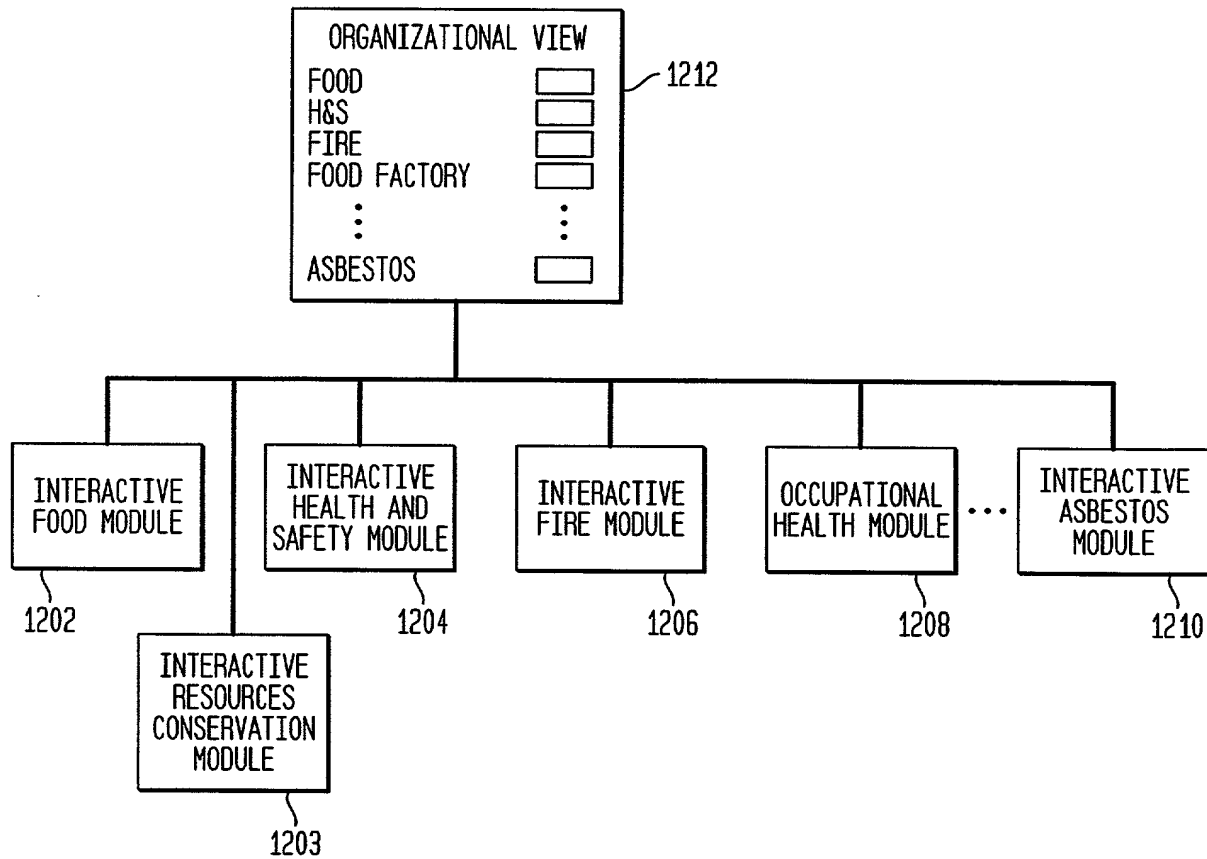


FIG. 12B

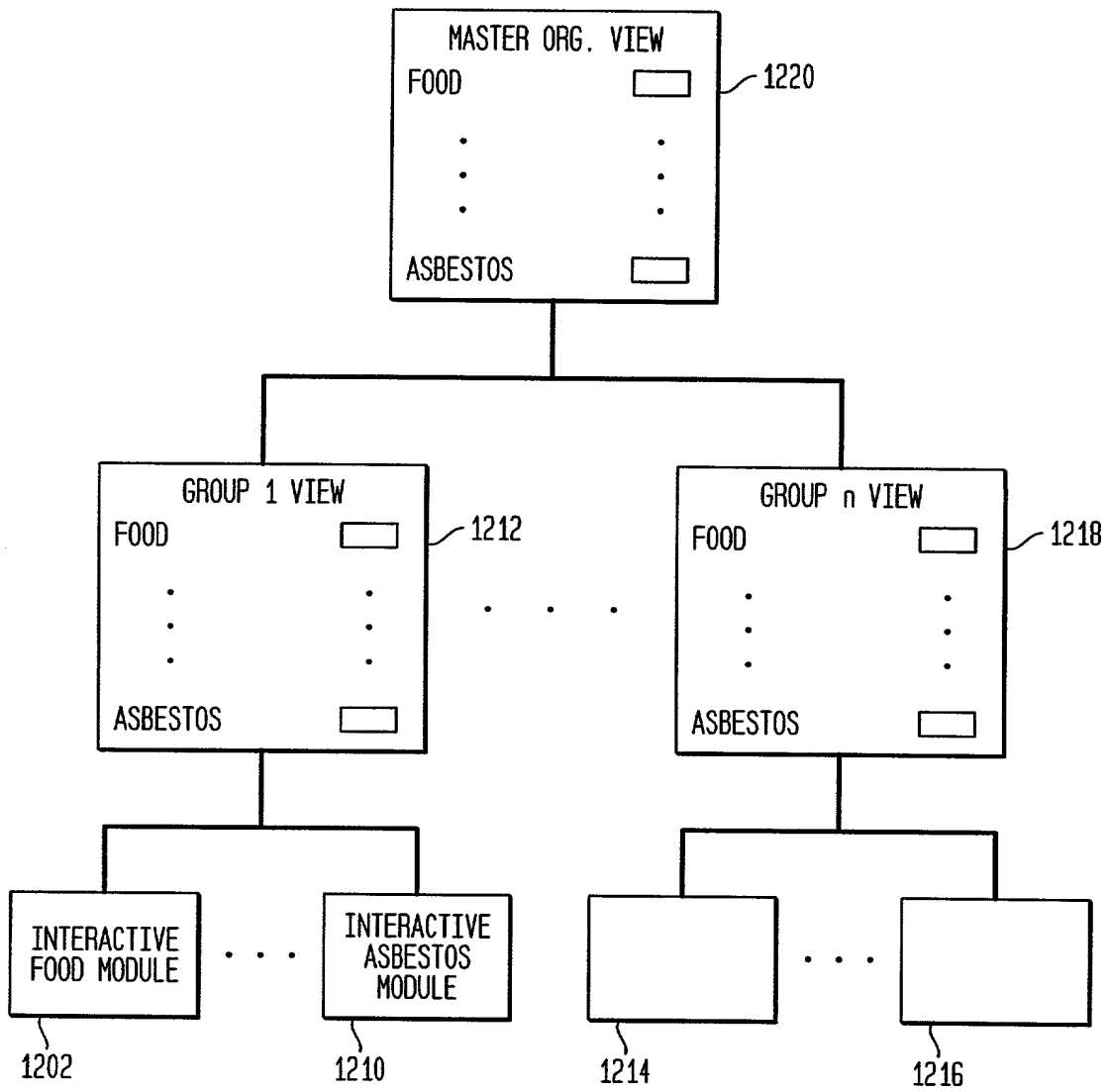


FIG. 13A

<http://www.whatrisk.com/e-risk>
 File Edit View Favourites Tools Help
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 Address <http://www.whatrisk.com/e-risk/demosite.nsf>

☐ e-risk MANAGER
☐ Site Background ☐ Risk Assessment ☐ Risk Monitoring ☐ Audit ☐ Register
 E-Risk Manager Demo

Material Ref:	Location:	Compliant	Outstanding Checklists
▽ EPA 56496-001 Assessment 2 (12/06/2000) Assessment 1 (15/12/2000)	Boiler room		◇ 18/09/2000 * EPA 56496-004 ◇ 22/09/2000 * EPA 56496-006 ◇ 25/09/2000 * EPA 56496-007 ◇ 25/09/2000 * EPA 56496-009 ◇ 25/09/2000 * EPA 56496-010 ◇ 27/09/2000 * EPA 56496-013 ◇ 27/09/2000 * EPA 56496-016 ◇ 29/09/2000 * EPA 56496-017 ◇ 02/10/2000 * EPA 56496-019 ◇ 02/10/2000 * EPA 56496-020 Repair damaged material Encapsulate under controlled
▽ EPA 56496-002 Assessment 2 (12/06/2000) Assessment 1 (15/12/2000)	Warehouse A		
> EPA 56496-003 > EPA 56496-004 > EPA 56496-005 > EPA 56496-006 > EPA 56496-007 > EPA 56496-008 > EPA 56496-009 > EPA 56496-010	Stores Room 175 Warehouse B Warehouse B Manufacturing Laboratory Reception Restaurant		

ResponseLine Latest News
 - Blue green algae in lakes and ponds
 - Pressure Systems Safety Regulations 2000 come into force
 - Order your safety publications now - on line!

ResponseLine Submit an enquiry
 ?

Help
 Internet

1304

1306

FIG. 13B

1310

http://www.whatrisk.com/e-risk

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Address http://www.whatrisk.com/e-risk/demosite.nsf

Asbestos Register Checklist

Monitoring Frequency	Once only
Subject Area	
Person Responsible	James Bloggs
Date Due	19/11/2000
Status	Incomplete

Question

1 Has EPA 56496-020 been encapsulated under controlled conditions?

☒ Yes ☐ No

☐ Encapsulation control procedure

Corrective Actions

Done

Discipline ✓ Asbestos (Register)

e-risk MANAGER

Save & Exit

Internet

1312 Monitoring Frequency

1313 Subject Area

1314 Person Responsible

1315 Date Due

1316 Status

1317 Question

1318 Has EPA 56496-020 been encapsulated under controlled conditions?

1320 Corrective Actions

1322 Done

FIG. 13C

1330

http://www.whatrisk.com/e-risk

File Edit View Favourites Tools Help

Back Forward Stop Refresh Home

Search Favourites

Address http://www.whatrisk.com/e-risk/demosite.nsf

Asbestos Register Material

EPA Reference: EPA 56496-20

Date: 19/10/2000

Building: Warehouse B

Floor: 1

Position: Under the boiler

Description: Insulation material

Product Type: 3-Thermal Lagging

Identification: Str. Presumed

Assessment No: 2

Surveyor: Phil J

Internal/External: Internal

Location: Boiler room

Extent: 10 sq m

Photograph:

MATERIAL RISK ASSESSMENT:

Product: 3

Damage/Deterioration: 2-Medium

Surface Treatment: 1-Unsealed Cement

Asbestos Type: 3-Crocidolite

Other Asbestos Type:

Material Score: 11

Material Risk: High

TOTAL RISK: 132

OTHER COMMENTS:

PRIORITY RISK ASSESSMENT:

Normal Occ. Activity: 2

Likelihood of Disturb: 2

Human Exposure Pot: 3

Maintenance Activity: 1

Priority Risk: 12

Repair damaged material

Encapsulate under controlled

Discipline ☒ Asbestos (Register)

e-risk

MANAGER

Internet

1332

1334

1336

51/51